Built-in appliances innovations

2009 Summer

The future moving in.

SIEMENS

Welcome to a world of innovation.
Welcome to Siemens.

Siemens has been at innovation's cutting edge for over 160 years.
In the big wide world it's meant the development of technologies like 'Hawk-Eye', a wickedly accurate tracking system that has revolutionised the umpiring of cricket and tennis. In the home, it's led to the creation of a non-stop production line of highly advanced yet brilliantly simple products. Sometimes the two worlds meet. The end game is a collection of kitchen appliances that can be mixed and matched to suit your lifestyle. All of them offering the perfect balance between eye-catching design and innovative technology. And all backed up by the Siemens excellent after-sales service.

As you'll discover as you take a look through this 2009 built-in appliances catalogue.

Table of content

We apologise that some of the appliances pictured in this catalogue are not available in Hong Kong.

Express your creativity –
when baking, steaming, roasting...

Cooking is one of humanity's first creative acts. So it's high time to provide plentiful and attractive space for the culinary arts. We'd like to invite you to celebrate the joy of cooking and savor its results using the new, built-in appliance series by Siemens. Our new appliances offer not only technological delicacies such as hydroBaking, 3D hotair, cookControl, or the innovative lightControl concept, they also serve up contemporary-timeless designs that will make your mouth water long before it's time to eat. With clear lines and structures, new color variations, and an inspiring light design, your kitchen will show you new horizons. We hope you'll have fun exploring them.

Siemens latest range of built-in appliances has received numerous awards.

Siemens environmental pledge.

ecoPLUS by Siemens – a real plus for the environment
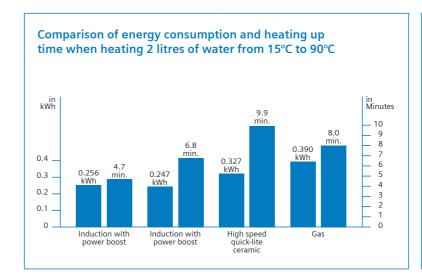
Lower consumption, better performance, and a grateful environment – that's ecoPLUS by Siemens. By using ecoPLUS you too will invest in the future – thanks to Siemens' energy-saving appliances. Ultramodern technology offers more than just innovative features and high performance – these appliances also stand for good energy efficiency.
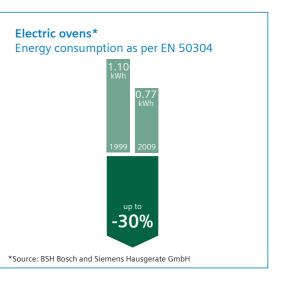
Maximum cooking enjoyment – minimum energy consumption

Less is more. That principle is never truer than when using energy. With all Siemens appliances, you can be sure that the best measures have been taken against wasting energy – either through intelligent, energy-saving programmes or by cooking with induction. Induction hobs produce heat only where heat is actually needed – on the bottom of the pot or frying pan. The energy is transferred directly from the element, and the glass ceramic surface is heated only by the heat from the pot. Almost no energy is lost when cooking with induction.

Induction

Comparison of energy consumption and heating up time when heating 2 litres of water from 15°C to 90°C

in kWh		in Minutes

Induction with power boost: 0.256 kWh, 4.7 min.
Induction with power boost: 0.247 kWh, 6.8 min.
High speed quick-lite ceramic: 0.327 kWh, 9.9 min.
Gas: 0.390 kWh, 8.0 min.

Electric ovens*
Energy consumption as per EN 50304

1999: 1.10 kWh
2009: 0.77 kWh

up to -30%

*Source: BSH Bosch and Siemens Hausgerate GmbH

Grade A oven series

90% of the environmental impact of an appliance occurs during use, which is why our most important contribution towards protecting the environment is to develop products that conserve energy. A comparison of energy consumption between a 1993 oven and the latest model shows a reduction of a third.*

Saves water and power – dishwashing only with 10 liters of water.

Siemens speedMatic dishwasher has received the AAA rating for energy efficiency, cleaning and drying. We have reduced water consumption to 10 liters in the normal cycle of all of our 60 cm dishwashers. That means that less water needs to be heated – and it also saves electricity.

EU Energy Efficiency: A
Cleaning Class: A
Drying Class: A

Our cooling range is awarded with Grade 1 HK energy label

Refrigerator is the third highest energy consuming appliances at your home. Siemens have always aimed for the lowest possible energy consumption rates for our appliances. All Siemens cooling range is awarded with HK grade 1 energy label and EU grade A/A+ energy label.

Besides, all Siemens cooling appliances use environmental friendly refrigerant, which are free from HFCs and CFCs and will not cause long-term damage to ozone layer.

EU Energy Efficiency: A

The award-winning Siemens lightControl

Consistent concept for controlling Siemens built-in appliances of all types. The appliances feature a consistent operating logic as well as a distinctive design of the display and control elements. This makes the appliance operation easier and more familiar for the user and enhances the design consistency.

lightControl

The Siemens lightControl concept facilitates cooking instinctively. That flexibility begins the second you turn the appliances on; the control sequence is in reading direction, the display and control elements are deliberately separated in which white is for displays and blue is for control elements. The retractable control dial at the center is highlighted in a cool, elegant blue. While you're cooking you'll always have the most important data in view – the blue push button illumination shows you just which functions are currently active.

Electronic control clearText display

First-class information in black on white and white on black. The new style clearText display makes it pretty easy to keep track of things while you're cooking. The large letters and the alternating black and white background of the display immediately tells you all about the current settings – in addition to the current time, programme status, and other details. The information displayed on a white background shows you the settings you can change. The black background indicates settings that are not currently active.

The sleek flush-in panel design

The rotary control knob can be pushed flush to achieve a stylish, sleek appearance, and all the controls are easy to reach, simple to use and centrally positioned on the fascia making them very user friendly.

Clock display options

As you'd expect from Siemens, the clocks do rather more than just tell the time - although they do it beautifully. They all act as minute minders and most will let you pre-set the oven to switch off, or even on and off at a specific time. Ovens with graphic display and clearText offer you the choice of four different display variations: three analogue and one digital.

Combination steam oven with hot air

Whether it's gentle steaming, baking with hot air, or doing both simultaneously – the steam oven with hot air offers the best preparation method for every dish and type of food. And it retains everything that's important about food: taste, aroma, texture, vitamins, and nutrients. Combining traditional hot air cooking with steam cooking delivers moist, tender and browned meats and well risen, crusty bread. Moist and tender roast pork with crispy crackling is perfectly cooked using the combination appliance. Different dishes can be prepared simultaneously on the four slide-in shelves – all without the transfer of odour or taste.

steam with hot air

Model shown: HB36D572B

How does the combination steam oven work?

Siemens combination steam oven is quick and easy to use – the removable water tank has sufficient capacity to provide up to 70 minutes steam cooking at full power and means the appliance does not need plumbing in. Water is fed into the oven cavity and heated by a powerful element at the base of the appliance. This ensures maximum efficiency, as the appliance is only heating the amount of water needed for the cooking process. The ovens are thermostatically controlled to allow steam temperatures of 35-100°C –ideal for all types of fish, meat, poultry and vegetables.

Hot air cooking

Cooks at a temperature range of 30-230°C – ideal for traditional baking and roasting of moist cakes, sponge cakes or pot roasts.

hot air

Memory and cookControl

You can store your six favorite settings individually. In addition, cookControl provides up to 70 automatic programmes ensure perfect results every time. Simply select the food type, enter the weight and press the start button, cooking is sure to be a complete success.

Reheating

Reheating leftovers or food for latecomers using steam ensures the food is refreshed, moist and retains its texture – it also uses less energy than other methods.

Cleaning and de-scaling

Steam oven and combination steam oven feature durable high quality stainless steel interiors and accessories for easy cleaning. These models also offer a dedicated descaling programme and cleaning programme. The electronic display will advise when the cleaning and descaling programmes need to be run.

compact45 - perfect co-ordination

All Siemens compact45 in the range co-ordinate with each other perfectly. Whether you are aiming for clean, vertical lines or are positioning two or three models side by side, everything lines up perfectly. If placing a compact45 model next to a single oven, for optimum co-ordination we recommend using compact models together with the cup warmer for seamless co-ordination.

The compact45 collection includes steam oven, combination steam oven with hot air, combination oven with microwave and coffee centre. Benefits from the customary high Siemens standards of styling and design, you can mix and match to suit your individual cooking requirements and kitchen design.

HB26D552B Built-in steam oven

$19,800

Features:
- 4 heating methods:
  - Steam
  - Defrost
  - Preheat
  - Prove
- lightControl
- Automatic temperature display proposal
- Digital electronic clock with on/off and alarm function
- clearText display
- cookControl 40: 40 automatic programmes
- Memory function
- Double glass door
- Full glass inner door
- Stainless steel interior
- Cleaning function
- Integral cooling fan
- Childproof lock
- 4 different shelf positions / 3 shelf levels
- Integrated water reservoir that does not require direct water connection

Technical information:
- Capacity: 35L
- Water tank capacity: 1.3L
- Heating temperature
  - Steam: 35–100°C
- Total connected load: 1.9kW

Supplied accessories:
- 1 Wire rack
- 1 Large cooking container, solid, 40 mm deep, GN 2/3
- 1 Large cooking container, perforated, 40 mm deep, GN 2/3

Optional accessories:
- Small cooking container, perforated, 40 mm deep, GN 1/3 (HZ36D513G)
- Small cooking container, solid, 40 mm deep, GN 1/3 (HZ36D513)

Appliance dimensions:
- (H x W x D) 454 x 595 x 550 mm

Built-in dimensions:
- (H x W x D) 450 x 560 x 560 mm

Cavity dimensions:
- (H x W x D) 245 x 355 x 400 mm

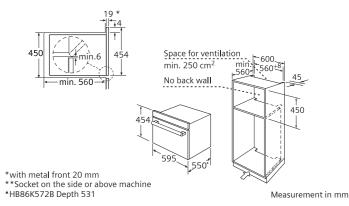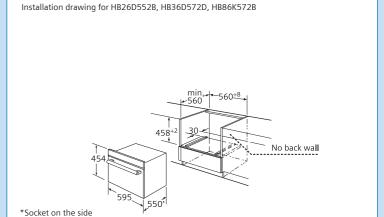## HB36D572B Built-in combination steam oven with hot air

$24,800

Features:
- 9 heating methods:
  - Steam
  - Hot air
  - Steam bake
  - Defrost
  - Reheat
  - Prove
  - Slow cook
  - Preheat
  - Keep warm
- lightControl
- Automatic temperature display proposal
- Digital electronic clock with on/off and alarm function
- clearText display
- cookControl 70: 70 automatic programmes
- Memory function
- Double glass door
- Full glass inner door
- Stainless steel interior
- Cleaning function
- Integral cooling fan
- Childproof lock
- 4 different shelf positions / 3 shelf levels
- Integrated water reservoir that does not require direct water connection

Technical information:
- Capacity: 32L
- Water tank capacity: 1.3L
- Heating temperature
  - Steam: 35–100°C
  - Hot air: 30–230°C
  - Steam bake: 120–230°C
- Total connected load: 1.9kW

Supplied accessories:
- 1 Wire rack
- 1 Large cooking container, perforated, 40mm deep, GN 2/3
- 1 Large cooking container, solid, 28mm deep, GN 2/3
- 1 Small cooking container, perforated, 40 mm deep, GN 1/3
- 1 Small cooking container, solid, 40mm deep, GN 1/3

Optional accessories:
- Large cooking container, solid, 40 mm deep, GN 2/3 (HZ36D533)

Appliance dimensions:
- (H x W x D) 454 x 595 x 550 mm

Built-in dimensions:
- (H x W x D) 450 x 560 x 560 mm

Cavity dimensions:
- (H x W x D) 245 x 355 x 400 mm

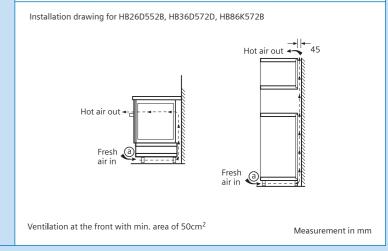**EU Energy Efficiency A**
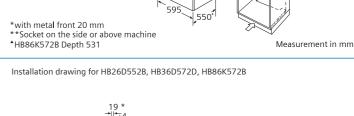
HB86K572B Built-in combination oven with microwave

$23,800

Features:
- 15 heating methods
  - Conventional (top/bottom heating)
  - Bottom heat
  - Hot air
  - 3D hot air
  - Hot air grilling
  - Radiant grill large area
  - Radiant grill small area
  - Intensive heat
  - Slow cook
  - Preheat
  - Keep warm
  - Microwave function
  - Microwave and oven combination
  - Micro combi (gentle)
  - Micro combi (intensive)
- lightControl
- Digital electronic clock with on/off and alarm function
- clearText display
- cookControl 70：70 automatic programmes
- Memory function
- Rapid heat function
- 3-stage programmes for microwave and oven combination
- Quadruple glass cool touch door with 40°C door temperature
- Childproof lock
- Enamel oven interior with ecoClean liner at top and rear wall

Technical information:
- Capacity: 42L
- Heating temperature: 300°C max.
- Microwave output: 900W max.
- Total connected load: 3.6kW

Supplied accessories:
- 1 insert grid
- 1 universal pan
- 1 combination grid

Appliance dimensions:
- (H x W x D) 454 x 595 x 531 mm

Built-in dimensions:
- (H x W x D) 450 x 560 x 560 mm

Cavity dimensions:
- (H x W x D) 221 x 424 x 363 mm

Installation drawing for HB26D552B, HB36D572D, HB86K572B

*with metal front 20 mm
**Socket on the side or above machine
▲HB86K572B Depth 531

Measurement in mm

Installation drawing for HB26D552B, HB36D572D, HB86K572B

Space for ventilation min. 250 cm²
No back wall

*with metal front 20 mm
**Socket on the side or above machine
▲HB86K572B Depth 531

Measurement in mm

Installation drawing for HB26D552B, HB36D572D, HB86K572B

No back wall

*Socket on the side
▲HB86K572B Depth 531

Measurement in mm

Installation drawing for HB26D552B, HB36D572D, HB86K572B

Hot air out

Hot air out

Fresh air in

Fresh air in

Ventilation at the front with min. area of 50cm²

Measurement in mm

This sophisticated coffee centre makes all kinds of coffee at a touch

The coffee centre is equipped with a height-adjustable coffee dispenser. The integrated innovative milk jet ensures perfectly fine-pored, creamy milk foam on the same outlet, making the preparation of coffee, espresso, latte, cappuccino and all kinds of coffee-and-milk specialties possible.

(one) touch function®

sensoFlow system

Astonishingly, there are 800 sub-flavours in a cup of espresso, and for it to achieve perfection they must be allowed to unfold fully. For this to happen, the water must be sustained at the ideal temperature for 30 seconds during the brewing process. With our new sensorFlow System, this is now possible, giving you perfect flavour every time and anytime. And with minimal heat up time and minimum standby power, it's also a unique, energy-saving feature.

senso flow system

A zip of espresso in a minute

Differ from traditional coffee machine which use energy to keep the water steaming continuously, the Siemens coffee centre uses a high-tech, flow-through-heaters to heat the exact amount of water when needed. With minimal heat up time and minimum standby power, a cup of coffee can be brewed in the shortest time possible. Special sensors take multiple measurements of the water temperature, guaranteeing that the espresso is always brewed at precisely the right temperature.

The aroma pressure system

A golden-brown, creamy and long-lasting crema is the trademark of a really good espresso. To achieve this a constant pressure is key in extracting the maximum flavour from the beans. The aroma pressure system ensures that ground coffee is always pressed perfectly down in the brewing chamber, independent of the amount , achieving the ideal, continuous pressure and therefore the perfect brewing result, for every single cup. Thanks to the arched form of the tamper, the water takes the longest possible path through the ground coffee so that more aromatic substances can be filtered out. The result? Cup after cup of excellent aroma, perfect crema, and a taste you won't soon forget.

aroma pressure system

Technology and design in perfect symbiosis

The coffee centre is equipped with a height-adjustable coffee dispenser that can accommodate glasses up to 15cm. The milk jet can also be easily removed and cleaned in the dishwasher. The premium milk container is heat insulated and keeps the milk cool and fresh for hours.

Warming drawer

Designed to co-ordinate with Siemens ovens and compact45 series, the range consists of models in 29cm or 14cm height, with temperature ranging from 30-80°C. The 14cm cup warmer comes with a handleless "press-and-pull" open door, a gentle pressure is sufficient to open and retract it. Whether you are keeping food warm, warming crockery, proving dough or in need of extra storage space, a Siemens warming drawer is a must have for the modern kitchen.

Model shown: HW1405P2B

Model shown: HW290562B

TK76K572GB Built-in coffee centre

$31,800

senso flow® system

aroma pressure® system

one touch function®

cream center

single portion® cleaning

iF product design award 2009

reddot

Features:
· lightControl
· Graphic LCD display
· Fastest first cup in 30 seconds
· sensoFlow system for perfect flavour extraction
· Aroma pressure system for perfect aroma extraction
· One touch function for all kind of coffee-and-milk specialties
  - coffee
  - white coffee
  - espresso
  - cappuccino
  - latte macchiato etc.
· Separate milk container
· Cream center for perfect foam creation
· 19 bar thermo block pump pressure system
· Single portion cleaning for excellent hygiene
· Separate container for pre-ground coffee
· Hot water function
· 3 levels brewing temperature
· 4 levels water temperature
· Height adjustable coffee dispenser: 15cm max.
· Removable drip tray
· Automatic rinsing programme when switching on/off
· Automatic de-scaling and cleaning programme
· Dialogue display with programmable choice of different languages
· Programmable start time and timer/standby function for energy saving mode

Technical information:
· Water tank capacity: 2.5L
· Coffee bean container capacity: 1000g
· Total connected load: 1.7kW
· Milk container capacity: 0.7L

Supplied accessories:
· Measuring spoon for pre-ground coffee type
· Cleaning tablets
· Descaling tablets
· Water filter

Appliance dimensions:
· (H x W x D) 454 x 595 x 515 mm

Built-in dimensions:
· (H x W x D) 450 x 560 x 560 mm

Complimentary espresso set

Picture for reference only

Measurement in mm

HW290562B Built-in warming drawer

$9,300

Features:
· Usable for:
  - Proving yeast dough
  - Thawing food
  - Keeping food warm
  - Prewarming utensils
· Heating plate made of toughened glass
· Fully extendable telescopic rails
· Operating indicator light
· Electronic temperature control

Technical information:
· Capacity: 52L
· Loading: 25kg
· Maximum loading: 40 plates or 120 espresso cups
· Heating temperature: 30–80℃
· Connected load: 0.81kW

Appliance dimensions:
· (H x W x D) 290 x 595 x 544 mm

Built-in dimensions:
· (H x W x D) 290 x 560 x 560 mm

Cavity dimensions:
· (H x W x D) 245 x 465 x 457 mm

*above a warmer drawer HW290... an installation of an oven with a height of 595mm is possible without a supporting layer in-between.

*above a warmer drawer HW290... an installation of compact45 series with a height of 454mm is possible without a supporting layer in-between.

Measurement in mm

HW1405P2B Built-in cup warmer

$8,300

reddot

Features:
· Usable for:
  - Proving yeast dough
  - Thawing food
  - Keeping food warm
  - Prewarming utensils
· Handleless press-and-pull open door
· Heating plate made of toughened glass
· Fully extendable telescopic rails
· Operating indicator light
· Electronic temperature control

Technical information:
· Capacity: 20L
· Loading: 25kg
· Maximum loading: 12 plates or 80 espresso cups
· Heating temperature: 30–80℃
· Connected load: 0.81kW
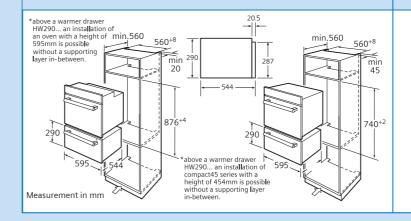
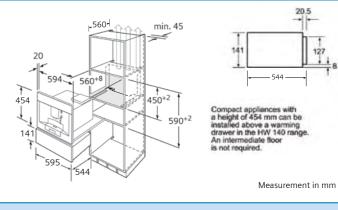**Appliance dimensions:**
· (H x W x D) 141 x 595 x 544 mm

Built-in dimensions:
· (H x W x D) 141 x 560 x 560 mm

Cavity dimensions:
· (H x W x D) 95 x 465 x 457 mm

Compact appliances with a height of 454 mm can be installed above a warming drawer in the HW 140 range. An intermediate floor is not required.

Measurement in mm

The built-in 5 oven series

The brand new oven range is a breakthrough of design and technology, their unique styling – no other oven looks anything like them – in high quality stainless steel and black glass combined with smart sensor technology and cutting edge lightControl operating panel design to create a range of ovens second to none in the marketplace.

Our ovens are designed to be clear and simple to use. The hi-precision electronic temperature sensor is accurate right down to the last few degrees. With a range from 30°C to 300°C, this incredible sensor is able to maintain the temperature of the oven to a more accurate temperature level. This means that the ultra-low temperature required for producing yoghurt is just as accurately maintained as the 200°C for baking bread, ensuring total success time after time.

cookControl

Allow for the simple and trouble free cooking of stews, casseroles and roasts with as much as 68 locations. All you have to do is select the desired programme from the menu and enter the weight. The oven will automatically select the cooking function, temperature and time. You can, if you want, adjust the programme to suit your personal taste. The intensively-tested programmes are designed so you don't need to turn, stir, baste or otherwise tend to the food.

Automatic temperature display proposal

Depending on which cooking function you choose, the oven will automatically suggest the temperature at which that function will produce the optimum results. Temperature can be manually adjusted using the central control knob or the +/– keys.

Meat probe

The single point sensor constantly measures the temperature at the core of the roast. You only need to plug the meat probe into the middle of the roast, select the desire core temperature, a precise roasting can be guaranteed, eliminate the risk of overheating. The selectable target core temperature ranges from 30-99°C, and the max. recommended oven temperature for roasting is 250°C

meatProbe

Rapid heat function

No more waiting for the oven to reach temperature! Siemens has now made fast pre-heating available on all our built-in 5 models. This uses all the heating elements at full power to heat up the oven around 30% faster than normal, and once the required temperature is reached, an alarm signal sounds and the oven automatically reverts back to the chosen cooking mode.

Rapid heat

Memory function

You can store your favorite settings individually, perfect cooking result is ensured every time.

coolDoor

All ovens come with either double, triple or quadruple glass doors to ensure that door surface temperatures are kept as low as possible.

Cooking reaches new heights: the liftMatic wall-mounted oven

The first oven designed for installation on a wall opens up new possibilities in kitchen design. Instead of having an oven door, the lift system now lowers the entire oven base, together with the installed baking trays at the press of a button. If the base encounters an obstacle, its movement is immediately halted, and all heating elements are automatically switched off.

Interior

The grey enamel interior is very hardwearing and scratch resistant. It is not susceptible to chemical erosion from things like fruit juice and is impact resistant as well. The roasting/grill pan that comes with the ovens also has this special protective grey enamel coating. We deliberately made the interior lighter than most ordinary ovens. This, together with the improved oven lighting, provides better illumination of the oven cavity, letting you see exactly what's going on inside the oven without having to open the door so heat escapes.

Integrated grill element

The grill element is recessed into the roof. Not only does this make for energy efficient grilling, it also leaves more room inside the oven and prevents any accidental contact with the heating element.

Cooling fan

The integral cooling fan is designed to keep the control panel operating components cool and also helps reduce the temperatures on both the oven door and any adjacent furniture.

Telescopic rail

The optional telescopic rail is ideal if your oven is tucked away. The shelves just glide out effortlessly, allowing you to make light work of those heavy roasts.
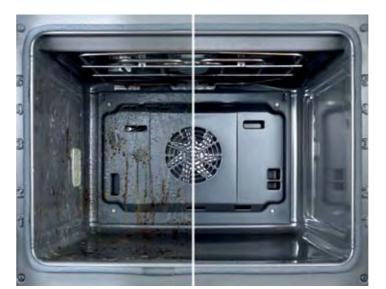
Residual heat indicator

With the residual heat indicator bars, the temperature of the oven is displayed even after the oven has been switched off, reducing in stages down to 60°C, so that food can be kept warm until you need it. Once all the bars have extinguished, the residual temperature will be under 60°C. For meals with long cooking times, you can switch off the oven 5–10 minutes earlier thereby saving energy.

Automatic safety switch off

If you're oven cooking and you don't change the temperature for example, after a specific period, the words 'Automatic switch off' will appear in the clearText display and the oven will switch itself off. To cancel the shut-off and re-set the oven, you simply press any button.

Cleaning should be as much of a pleasure as cooking.

We know you want easy to clean ovens, which is why we've developed pyrolytic cleaning and ecoClean ovens in our range.

Pyrolytic - our ultimate self cleaning system

Works by superheating the oven to burn off any difficult deposits. All at the touch of a button. With an unlimited lifespan, it's guaranteed to keep the interior cleaned to perfection.

Door lock

When the pyrolytic function is selected, the oven door automatically locks.

Domed glass inner door

This innovative domed glass inner door now features on pyrolytic cleaning oven range for improved aesthetics. The domed part of the inner door is actually in the oven cavity and ensures that the temperature over the domed surface is uniform.

ecoClean

The ecoClean liners consists of several layers of porous microscopic ceramic spheres, each filled with an abundant supply of oxygen. The oxygen reservoirs are replenished the next time the oven is heated. The unlimited lifespan ensures the same excellent cleaning performance time after time.

Easy removal of oven door

If required, all Siemens oven doors can be easily removed for cleaning or to gain better access to the actual oven interior for cleaning.

ecoClean – 4 times more efficient

During the cooking process, grease and fat deposits are absorbed into the liners and dispersed around the micro-scopic ceramic spheres with reduces cooking odours by as much as 80%. At an optimum heat of 270°C during the cleaning cycle, oxygen is then released, oxidizing every trace of grease absorbed within the liners. Once the cleaning cycle is completed, the liners are totally renewed, being up to 4 times more effective than standard catalytic liners.

Oxygen reservoirs

Porous ceramic

Base enamel

Oven wall

Child safety lock

Our childproof setting is a superb safety feature on our ovens. It stops curious little fingers inadvertently activating the oven. Simply pressing the key symbol for approximately 4 seconds activates the safety lock, which disables the controls of the oven. To remove the lock, repeat the process.

Have fun cooking in your kitchen.

With the many clever, innovative functions, Siemens built-in appliances make cooking much simpler and more convenient and relaxing. Siemens ovens offer a wide choice of heating methods providing ideal cooking options for all types of food.

Conventional (top and bottom heating)

Ideal for single shelf cooking and gives a crisper, drier result. Good for meat and fruit pies. Rich fruit cakes will not be peaked in the centre if cooked using this cooking system. The oven needs to be pre-heated on this setting.

Bottom heating

Ideal for casseroles, curries and any slow cooking. Good for bain-marie cooking of crème caramels.

hydroBaking

The moisture produced by the food during cooking will remain inside the oven, giving more moist results. This setting improves the texture and keeping qualities of cakes, breads and pastry items. The oven needs to be pre-heated on this setting.

3D hot air

Ideal for all types of foods, cooking on up to 3 levels at the same time. Great for baking and roasting, ideal for larger joints.

Hot air grilling

This cooking system is ideally suited for poultry and duck up to 2.5kg/5lb and for smaller cuts of meat. Also ideal for crisping the crackling on pork (use this for the last 30 minutes of the cooking time for the perfect crispy finish).

Radiant grill large area

Three stage variable grill gives you precision grill temperature control for a full width grill.

Radiant grill small area

Because you only use the centre of the grill this is perfect for cooking smaller quantities.

Intensive heat

This type of heat uses the heating elements from the top of the oven with the addition of a more powerful bottom heating element. Ideal for cheesecakes, crispy cake bases and baking tins that have poor heat conduction.

Pizza setting (Intensive hot air)

A crisp underside to pizza bases, quiches and pastry cases can be achieved by activating the intensive hot air setting. No need to pre-heat the oven when using this setting when cooking from frozen.

Slow cook

Good quality meat and poultry trimmed of all fat. Meat is pan fried to seal in the juices and then transferred to an oven proof dish with a lid. This is then placed in the oven at a pre-defined, fixed low temperature without any additional liquid added. Oven will slowly cook the meat, keeping it moist juicy and tender, without overcooking.

Defrost

Gently defrost a delicate gateaux or large joint of meat or turkey. This setting circulates room temperature air around the food, whilst keeping the food away from pests.

Keep warm

Food can be kept warm in the oven on this setting until it's ready to be served.

Preheat (Plate warm)

As food stays warm for longer on pre-heated plates, you can warm up your plates and serving dishes with this function.

Warming open*

The ceramic base of the liftMatic oven is heated up to keep cooked food warm , it can also be used to melt chocolate, butter or gelatine.

Sabbath setting*

Oven is automatically set to conventional heat at a temperature of 85°C. You can adjust the Sabbath setting duration for between 24 to 73 hours. Designed to keep pre-heated food warm for the period.

Speed cooking*

This function combines upper heating elements, a ring element and a fan, together with a heated ceramic base. No pre-heating is required. Frozen food can be cooked up to 30% quicker than by conventional methods. Particularly good for bread or convenience foods such as pizza.

*Selected models only

HB78P570E liftMatic wall mounted oven

$27,800

Features:
· Electro-motive lift system up to 520mm opening
· 12 heating methods
  - Conventional (top/bottom heating)
  - Bottom heating
  - hydroBaking
  - 3D hot air
  - Hot air grilling
  - Radiant grill
  - Speed
  - Slow cooking
  - Defrost
  - Keep warm
  - Preheat
  - Warming open (warming at ceramic base)
· lightControl
· Automatic temperature display proposal
· Digital electronic clock with on/off and alarm function
· clearText display
· cookControl 34: 34 automatic programmes
· Rapid heat function
· Memory function
· Pyrolytic self-cleaning function
· Residual heat indicator
· Active odour catalyser
· Safety cut-off & overload protection
· Electronic door lock
· Safety-stop sensor
· Quadruple glass cool touch door
· Childproof lock
· Integral cooling fan
· Enamel oven interior
· Integrated grill element
· 4 shelf levels

Technical information:
· Capacity: 50L
· Heating temperature: 300°C max.
· Loading (ceramic base): 10kg
· Total connected load: 3.6kW

Supplied accessories:
· 1 universal pan
· 1 enamel baking tray
· 1 combination grid
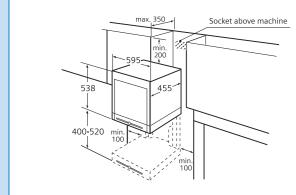
Appliance dimensions:
· (H x W x D) 538 x 595 x 455 mm (closed)

Installation dimensions:
· (H x W x D) 938–1058 x 600 x 455 mm (open)

Cavity dimensions:
· (H x W x D) 313 x 468 x 344 mm

Measurement in mm

HB78AU570A Built-in electric oven

$27,800

Features:
· 13 heating methods
  - Conventional (top/bottom heating)
  - Bottom heating
  - hydroBaking
  - 3D hot air
  - Hot air grilling
  - Radiant grill large area
  - Radiant grill small area
  - Intensive heat
  - Pizza setting (intensive hot air)
  - Slow cooking
  - Defrost
  - Keep warm
  - Preheat
· lightControl
· Automatic temperature display proposal
· Digital electronic clock with on/off and alarm function
· clearText display
· cookControl 68: 68 automatic programmes
· Rapid heat function
· Memory function
· Sabbath programme
· Pyrolytic self-cleaning function
· Residual heat indicator
· Active odour catalyser
· Electronic door lock
· Quadruple glass cool touch door
· Childproof lock
· Integral cooling fan
· Enamel oven interior
· Integrated three level telescopic rail
· Domed glass inner door
· Integrated grill element
· 5 shelf levels
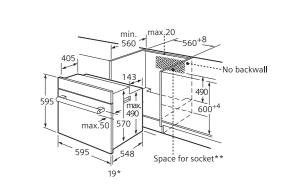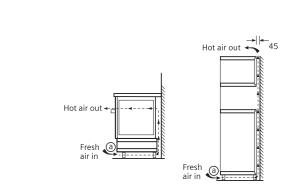
Technical information:
· Capacity: 56L
· Heating temperature: 300°C max.
· Total connected load: 3.65kW

Supplied accessories:
· 1 universal pan
· 2 enamel baking trays
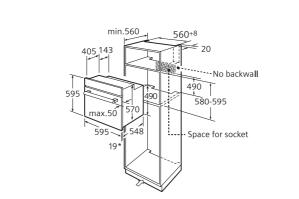· 1 grill tray
· 1 flat grid

Appliance dimensions:
· (H x W x D) 595 x 595 x 548 mm

Built-in dimensions:
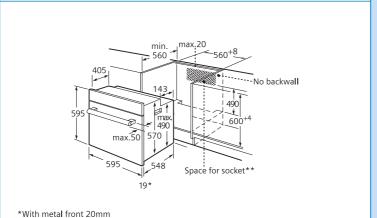· (H x W x D) 580–595 x 560 x 560 mm
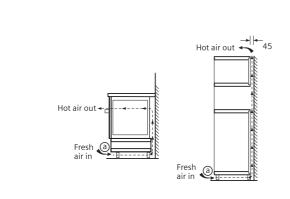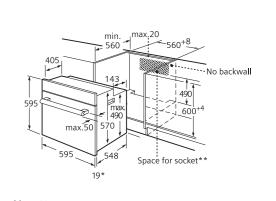
Cavity dimensions:
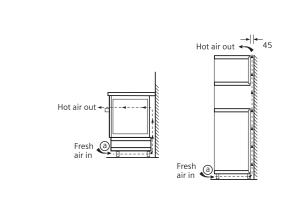· (H x W x D) 323 x 420 x 408 mm

*With metal front 20mm
**Socket at back or above machine

Measurement in mm

*With metal front 20mm
**Socket on the side or at back

Measurement in mm

Ventilation at the front with min. area of 50cm^2

Measurement in mm

HB36A1560S Built-in electric oven

$19,800

Features:
- 10 heating methods:
  - Conventional (top/bottom heating)
  - Bottom heating
  - hydroBaking
  - 3D hot air
  - Hot air grilling
  - Radiant grill large area
  - Radiant grill small area
  - Pizza setting (intensive hot air)
  - Defrost
  - Keep warm
- lightControl
- Automatic temperature display proposal
- Digital electronic clock with on/off and alarm function
- cookControl 40: 40 automatic programmes
- Meat probe
- Rapid heat function
- Cleaning function
- Memory function
- Sabbath function
- Residual heat indicator
- Active odour catalyser
- Childproof lock
- Integral cooling fan
- Enamel oven interior with ecoClean liner at rear wall
- Quadruple glass cool touch door with 40℃ door temperature
- Full glass inner door
- Drop down grill element
- 5 shelf levels

Technical information:
- Capacity: 58L
- Heating temperature: 300℃ max.
- Total connected load: 3.65kW

Supplied accessories:
- 1 universal pan
- 2 enamel baking trays
- 1 flat grid

Optional accessories:
- ecoClean set (HZ329028)
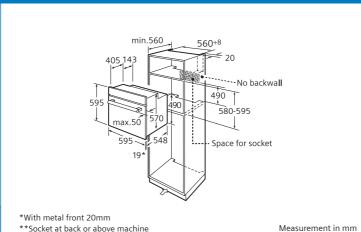- Telescopic rail (HZ338356)

Appliance dimensions:
- (H x W x D) 595 x 595 x 548 mm

Built-in dimensions:
- (H x W x D) 580–595 x 560 x 560 mm

Cavity dimensions:
- (H x W x D) 323 x 420 x 423 mm

*With metal front 20mm
**Socket at back or above machine
Measurement in mm

*With metal front 20mm
**Socket on the side or at back
Measurement in mm

Ventilation at the front with min. area of 50cm^2
Measurement in mm

HB33A2550S Built-in electric oven

$14,800

Features:
- 8 heating methods:
  - Conventional (top/bottom heating)
  - Bottom heating
  - 3D hot air
  - Hot air grilling
  - Radiant grill large area
  - Radiant grill small area
  - Pizza setting (intensive hot air)
  - Defrost
- Meat probe
- Rapid heat function
- Retractable rotary knobs
- Digital electronic clock with on/off and alarm function
- Childproof lock
- Integral cooling fan
- Enamel oven interior with catalytic liner at rear wall
- Integrated two level telescopic rail
- Triple glass cool touch door with 50℃ door temperature
- Full glass inner door
- Drop down grill element
- 5 shelf levels

Technical information:
- Capacity: 58L
- Heating temperature: 270℃ max.
- Total connected load: 3.5kW

Supplied accessories:
- 1 universal pan
- 2 enamel baking trays
- 1 flat grid

Optional accessories:
- ecoClean set (HZ329027)

Appliance dimensions:
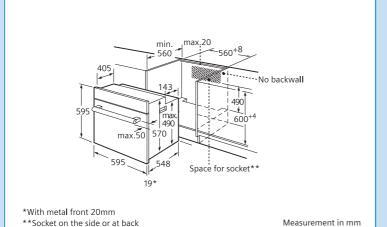- (H x W x D) 595 x 595 x 548 mm
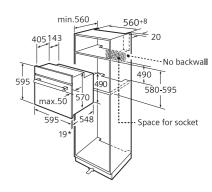
Built-in dimensions:
- (H x W x D) 580–595 x 560 x 560 mm

Cavity dimensions:
- (H x W x D) 323 x 420 x 423 mm

*With metal front 20mm
**Socket at back or above machine
Measurement in mm

*With metal front 20mm
**Socket on the side or at back
Measurement in mm

Ventilation at the front with min. area of 50cm^2
Measurement in mm

HB23AB520W Built-in electric oven

$8,300

EU Energy Efficiency
A

min.560   560^{+8}
405 143   20
No backwall
595   490
490   580-595
max.50   570
595   548   Space for socket
19*

*With metal front 20mm
**Socket at back or above machine   Measurement in mm

min. max.20
560   560^{+8}
405   No backwall
143   490
595   max. 600^{+4}
490
max.50   570
595   548   Space for socket**
19*

*With metal front 20mm
**Socket on the side or at back   Measurement in mm

Hot air out   45

Hot air out

Fresh air in
Fresh air in

Ventilation at the front with min. area of 50cm^2 Measurement in mm

Features:
· 5 heating methods:
  - Conventional (top/bottom heating)
  - Bottom heating
  - 3D hot air
  - Hot air grilling
  - Radiant grill
· Rapid heat function
· Mechanical control rotary knobs
· Digital electronic clock with on/off and alarm function
· Childproof lock
· Integral cooling fan
· Enamel oven interior
· Double glass cool touch door
· Full glass inner door
· Integrated grill element
· 5 shelf levels

Technical information:
· Capacity: 58L
· Heating temperature: 270℃ max.
· Total connected load: 2.85kW

Supplied accessories:
· 1 universal pan
· 1 flat grid

Optional accessories:
· Telescopic rail (HZ338356)

Appliance dimensions:
· (H x W x D) 595 x 595 x 548 mm

Built-in dimensions:
· (H x W x D) 580–595 x 560 x 560 mm

Cavity dimensions:
· (H x W x D) 323 x 420 x 423 mm
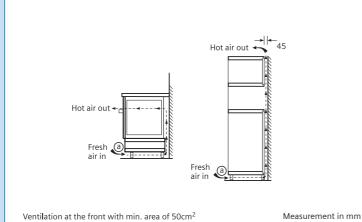
HB90054 Built-in electric oven

$21,800

Features:
· 8 heating methods:
  - Conventional (top/bottom heating)
  - 3D hot air
  - Hot air grilling
  - Radiant grill large area
  - Radiant grill small area
  - Pizza setting (intensive hot air)
  - Defrost
  - Rapid heat function
· Mechanical control rotary knobs
· Digital electronic clock with on/off and alarm function
· Integral cooling fan
· Enamel oven interior
· Triple glass cool touch door with 50℃ door temperature
· Integrated grill element

Technical information:
· Capacity: 68L
· Heating temperature: 270℃ max.
· Total connected load: 3.6kW

Supplied accessories:
· 1 universal pan
· 1 combination grid
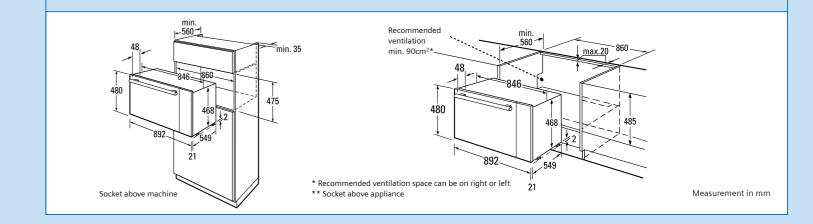· 2 enamel baking trays

Appliance dimensions:
· (H x W x D) 480 x 892 x 549 mm

Built-in dimensions:
· (H x W x D) 475 x 860 x 560 mm

Cavity dimensions:
· (H x W x D) 295 x 585 x 395 mm

min.
560
48   min. 35
846   860
480
468   2
892   549
21
Socket above machine

Recommended ventilation min. 90cm^2*
min.
560
max.20   860
48
846
480
468   485
2
892   549
21

* Recommended ventilation space can be on right or left
** Socket above appliance   Measurement in mm

HF25G5L2 Built-in microwave oven with grill

$8,800

Features:
· 3 heating methods
 - Microwave
 - Grill
 - Microwave and grill combination
· Electronic LCD clock with time display
· Electronic retractable rotary knob
· Electronic door opening button
· Flat ceramic bottom increases usable area by up to 55%
· 99 minutes maximum time setting
· 7 automatic cooking programmes
· 3 automatic defrost programmes
· 3-stage programmes for microwave function
· Memory function
· Integral cooling system
· Interior light
· Left-hinged

Technical information:
· Capacity: 21L
· Microwave output: 900W max.
· Quartz grill output: 1.3kW
· Total connected load: 1.99kW

Supplied accessory:
· 1 glass pan
· 1 grid

Appliance dimensions:
· (H x W x D) 382 x 595 x 320 mm

Built-in dimensions:
· (H x W x D) 365 x 560 x 320 mm

Cavity dimensions:
· (H x W x D) 220 x 350 x 270 mm

Siemens built-in microwave not only looks good but also frees up valuable worktop space

Siemens built-in microwave can be installed in tall housing unit or in wall cabinets. With the automatic cooking and defrost programmes, you can simply enter the food type and weight and the microwave will do the rest.

Hot air out
Fresh air in
18
320 — 600
min.18
Space for socket above machine
No back wall
365
320
min. 560
382
595
365*
382
6/3*
min 320
14
install in a 60 cm wide cupboard only
20
*built-in frame overlap

Measurement in mm

The most efficient induction cooking

Induction is recognised as being one of the quickest, safest and most efficient methods of cooking available. When a pan with a ferrous or magnetic metal base is placed on the hob, the coil situated below the ceramic surface creates a powerful electromagnetic field which induces a current and generates heat almost instantly directly into the pan.

Induction

Benefits of induction cooking

Induction is much more efficient than gas as a cooking method, and safer too as the cooking zone switches off if there is no pan on the hob. What's more, heat is only generated through the area that's actually touching the pan – which also makes it up to 25% more efficient than gas. Spillages are less likely to burn on and there is no need to wait for the glass to cool down in order to give the hob a good clean. You simply wipe over with a cloth.

Pan recognition

Our intelligent pan recognition feature means the hob will only operate if it 'recognises' the pan is in place.

17 stages of power setting

Induction hobs feature a variable 17-stage power level display that offers you complete control over your cooking from a low simmer to a rapid boil.

Residual heat indicators
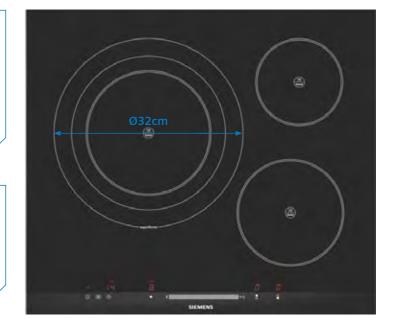
Induction hobs feature the two-stage residual heat indicator for each cooking zone – an LED that shows 'H' when the zones are above 95℃, and 'h' when they're above 65℃. This is perfect for keeping food warm, it also serves as a reminder of the warm ceramic surface.

Booster function

The booster function increases the power output of the selected zone by approximately 50% by 'borrowing' power from its partner cooking zone. Time is also saved as it brings up temperature quickly.

Ø32cm

The largest induction zone in town

Siemens induction hob EH675MD11E consists of an induction zone of 32cm diameter, which is the largest in town. The super booster function boosts power output to as high as 4.6kW, allowing Chinese wok-style stir fry possible.

Domino hobs give you the freedom of design

Using a combination of wok burner, deep fryer, BBQ griller or induction, these units can be can built in separately, combined together or linked to full size ceramic and gas ceramic hobs of the same styling for the ultimate cooking centre. You choose where they fall into place.

Innovative touchSlider control - one touch is all it takes

Siemens unique touchSlider hobs require the lightest of touches. You just glide your finger gently over the control panel to select the appropriate power level. Whether your hands are too hot, too cold or caked with ingredients, this sophisticated pressure technology never fails to deliver. All the 60cm models are controlled with one single touchSlider control and the extra wide models have four or five multi-touchSlider controls. Induction and radiant touchSlider models have all the sophisticated features including electronic control, LED display, timer with switch off, safety switch off and residual heat indicators.

Control panel pause

At the touch of a button, the control panel is locked for a short period during which time the control panel can be wiped clean without altering any settings. A signal sounds after approx. 30 seconds indicating that the protection function is switched off.

Cooking timer

Most Siemens hobs feature a timer that can be used in 2 ways: as an independent timer (that sounds a signal at the end of the cooking time) or it can also be set to automatically switch off the cooking zone at the end of the cooking time.

Variety of cooking zones available

Extendable cooking zones allow the cooking area to be extended or reduced to accommodate large items (like a fish kettle and larger saucepans) or smaller pans (like an asparagus pan).

Safety lock
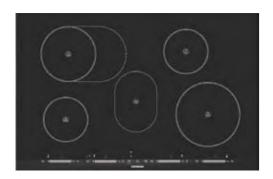
Simply press the main on/off sensor for a few seconds to lock the controls and prevent inadvertent operation. Easily re-activated by repeating the process.

EH875SB11E 4-zone induction hob with central warming zone

$23,800

Features:
- multi-touchSlider control
- 4 induction cooking zones with 1 extended zone + 1 warming zone
- 17 stages of power setting
- Booster function for all induction zones
- 2-stage digital residual heat indicator for induction zones
  - LED "H" when zones are above 95°C
  - LED "h" when zones are above 65°C
- Automatic safety switch off
  - Pan recognition
  - Time limit
- Childproof lock
- LED cooking timer and display
- Panel pause

Technical information:
- Cooking zone output / Diameter:
  - Front left: 1.4kW with booster: 1.8kW / 145 mm
  - Front right: 2.2kW with booster: 3.3kW / 210 mm
  - Rear left: 1.8–2kW with booster: 2.5–2.6kW / 180–280 mm
  - Rear right: 1.4kW with booster: 1.8kW / 145 mm
  - Central warmer: 0.09kW (Area: 200 mm x 140 mm)
- Total connected load: 7.09kW (1 or 2 phases connection)

Appliance dimensions:
- (W x D) 812 x 520 mm

Cut out dimensions:
- (W x D) 750–780 x 490–500 mm

Min. thickness of worktop:
- 30 mm
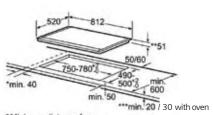
Min. ventilation space:
- 20 mm from back of the cabinet to the wall
- 45 mm / 30 mm from the worktop to the top of drawer or oven

Complimentary cookset (HZ390040)
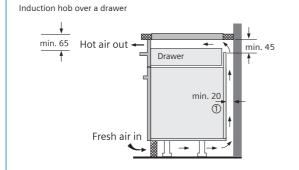
Picture for reference only

520   812

**51

50/60
750–780⁺⁵
490⁺²
500⁺²   min.
600

*min. 40

min. 50   ***min. 20 / 30 with oven
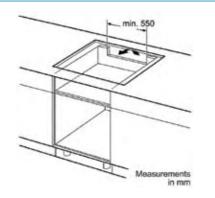
* Minimum distance from
the hob cut-out to the wall
** Maximum recessed depth

*** With built-under oven min. 30

Measurements in mm

Induction hob over a drawer

min. 65   Hot air out   min. 45

Drawer

min. 20   ①

Fresh air in

① Ventilation gap must be present   Measurements in mm

min. 550

Hot air out   Built-in cooker/   min. 30
built-in oven

min. 20   ①

Fresh air in

Measurements
in mm

① Ventilation gap must be present   Measurements in mm
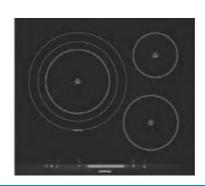
EH675MD11E 3-zone induction hob

$14,800

Features:
- touchSlider control
- 17 stages of power setting
- 3 induction cooking zones with 1 triple circuit cooking zone on left
- Booster function for all induction zones
- Super booster for triple zone
- 2-stage digital residual heat indicator for each zone
  - LED "H" when zones are above 95°C
  - LED "h" when zones are above 65°C
- Automatic safety switch off
  - Pan recognition
  - Time limit
- Childproof lock
- LED cooking timer and display
- Panel pause

Technical information:
- Cooking zone output / Diameter:
  - Front right: 1.8kW with booster: 2.5kW / 180 mm
  - Rear left: 2.2 – 2.6 – 3.3kW with booster: 3.3 – 3.4 – 3.6kW /
    210 / 260 / 320 mm
    Super booster: 4.6kW
  - Rear right: 1.4kW with booster: 1.8kW / 145 mm
- Total connected load: 6.8kW (1 or 2 phases connection)

Appliance dimensions:
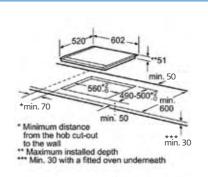- (W x D) 602 x 520 mm

Cut out dimensions:
- (W x D) 560 x 490–500 mm
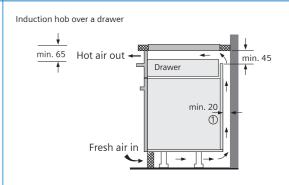
Min. thickness of worktop:
- 30 mm

Min. ventilation space:
- 20 mm from back of the cabinet to the wall
- 45 mm / 30 mm from the worktop to the top of drawer or oven respectively.

520   602
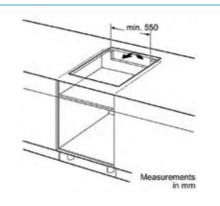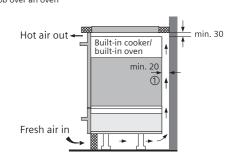
**51

min. 50
560⁺⁵
490–500⁺²   min.
600

*min. 70

min. 50   ***
min. 30

* Minimum distance
from the hob cut-out
to the wall
** Maximum installed depth
*** Min. 30 with a fitted oven undermeath

Measurements in mm

Induction hob over a drawer

min. 65   Hot air out   min. 45

Drawer

min. 20   ①

Fresh air in

① Ventilation gap must be present   Measurements in mm

min. 550

Hot air out   Built-in cooker/   min. 30
built-in oven

min. 20   ①

Fresh air in

Measurements
in mm

① Ventilation gap must be present   Measurements in mm

ET675MG11E 4-zone radiant hob

$12,800

Features:
· touchSlider control
· 17 stages of power setting
· 4 cooking zones
· 2 dual circuit cooking zones
· Residual heat indicator for all zones
· Childproof lock
· Safety time switch off
· LED cooking timer and display
· Boil start control function
· Panel pause

Technical information:
· Cooking zone output / Diameter:
  - Front left: 1.2kW / 145 mm
  - Front right: 0.75 and 2.2kW / 120 mm and 210 mm
  - Rear left: 0.8 and 2kW / 180 and 280 mm
  - Rear right: 1.2kW / 145 mm
· Total connected load: 6.6kW

Appliance dimensions:
· (W x D) 602 x 520 mm

Cut out dimensions:
· (W x D) 560 x 490–500 mm
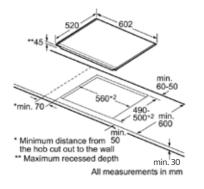
Min. thickness of worktop:
· 30 mm

ER70962HK 3-burner town gas hob

$4,800

Features:
· 2 single wok burners and 1 standard burner
· One hand ignition
· 3 enamelled steel pan support
· Easy to clean tempered glass surface

Technical information:
· Preset in Town Gas
· Burner output:
  - Left: 5.0kW - single wok burner
  - Centre: 2.6kW - standard burner
  - Right: 5.0kW - single wok burner
  - Total: 12.6kW
· Battery 1.5V

Appliance dimensions:
· (H x W x D) 51 x 860 x 460 mm
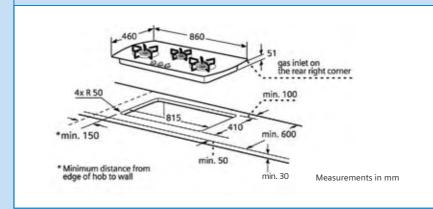
Cut out dimensions:
· (W x D) 815 x 410 mm

Min. thickness of worktop:
· 30 mm

ER326AB90L Domino LPG wok burner

$9,800
Available in 2009 Q3

Features:
· Dual circuit wok burner
· Individual control of inner and outer flame
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in LPG
· Burner output: 6kW
· Total connected load: 0.6W

Supplied accessory:
· Cast icon wok ring support

Optional accessory:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 57(excl. glass thickness) x 302 x 520 mm

Cut out dimensions:
· (W x D): 270 x 495–497 mm

Min thickness of worktop:
· 30 mm

270
44
520 302
57   62
490
43
270⁺² min. 50
495–497
min. 600
*min. 100   min.30
Gas connection 1/2" at the back left
* Minimum distance from edge of hob to wall
** Position of the gas connection in the cut-out
Measurement in mm

ER326BB90L Domino LPG double burner

$9,300
Available in 2009 Q3

Features:
· 2 single circuit burners
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in LPG
· Burner output:
  - Front: 1.9kW – standard burner
  - Rear: 2.8kW – rapid speed burner
  - Total: 4.7kW
· Total connected load: 0.6W

Supplied accessories:
· 1 piece cast iron pan support with rubber feet
· 2 burner caps

Optional accessories:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 52(excl. glass thickness) x 302 x 520 mm

Cut out dimensions:
· (W x D): 270 x 495–497 mm

Min thickness of worktop:
· 30 mm

270
44
520 302
52   62
490
43
270⁺² min. 50
495–497
min. 600
*min. 100   min.30
Gas connection 1/2" at the back left
* Minimum distance from edge of hob to wall
** Position of the gas connection in the cut-out
Measurement in mm

EH375ME11E Domino 2-zone induction hob

$12,300

Features:
· touchSlider control
· 17 stages of power setting
· 2 induction cooking zones
· Booster function for both zones
· Automatic safety switch off
  - Pan recognition
  - Time limit
· 2 stages digital residual heat indicator for each zone:
  - LED "H" when zones are above 95℃
  - LED "h" when zones are above 65℃
· LED cooking timer and display
· Safety time switch off

Technical information:
· Cooking zone output / Diameter:
  - Front: 2.2kW with power booster 3.3kW / 210mm
  - Rear: 1.4kW with power booster 1.8kW / 145mm
· Total connected load: 3.6kW

Optional accessory:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 53 (excl. glass thickness) x 302 x 520 mm

Cut out dimensions:
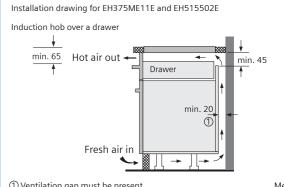· (W x D) 270 x 495–497 mm

Min thickness of worktop:
· 30 mm

Min ventilation space:
· 20 mm from back of cabinet to the wall
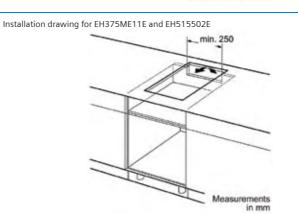· 45 mm / 30 mm from the worktop to the top of drawer or oven respectively

Installation drawing for EH375ME11E

520 302
**53
270⁺
min. 50
495-497
min. 600
*min. 55
min. 50
min. 30
* Minimum distance from the hob cut-out to the wall
** Maximum installed depth
Measurements in mm

Installation drawing for EH375ME11E and EH515502E

Induction hob over a drawer

min. 65   Hot air out
min. 45
Drawer
min. 20 ①
Fresh air in
① Ventilation gap must be present
Measurements in mm

Installation drawing for EH375ME11E and EH515502E

min. 250

Measurements in mm

Installation drawing for EH375ME11E and EH515502E

Induction hob over an oven

Hot air out
min. 30
Built-in cooker/ built-in oven
min. 20 ①
Fresh air in
① Ventilation gap must be present
Measurements in mm
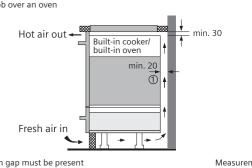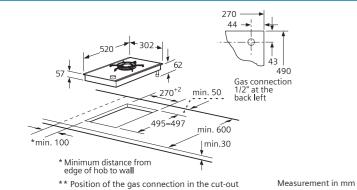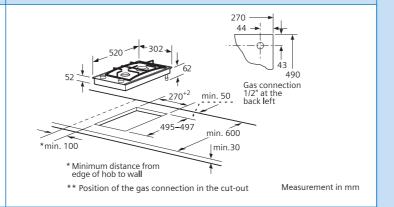
ET375MF11E Domino 2-zone radiant hob

$9,300

Features:
· touchSlider control
· 17 stages of power setting
· 2 cooking zones
· 1 dual circuit zone at front
· LED cooking timer and display
· Safety time switch off

Technical information:
· Cooking zone output / Diameter:
 - Front: 0.8kW and 2kW / 120 mm and 180 mm
 - Rear: .1.2kW / 145mm
· Total connected load: 3.2kW

Optional accessory:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 38 (excl. glass thickness) x 302 x 520 mm
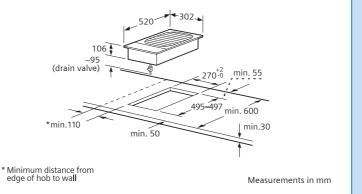
Cut out dimensions:
· (W x D) 270 x 495–497 mm

Min thickness of worktop:
· 30 mm

* Minimum distance from the
hob cut-out to the wall
** Maximum recessed depth

Measurements in mm

ET375MU11E Domino BBQ griller

$11,800

Features:
· touchSlider control
· 9 stages of power setting
· Stainless steel grilling trough
· Removable cast iron grill for easy cleaning
· Can be used as a water bath with water drainage
· LED cooking timer and display
· Safety time switch off

Technical information:
· Heating output: 2.4kW
· Total connected load: 2.4kW

Supplied accessory:
· Lava stone
· Glass cover

Optional accessory:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 106 (excl. glass thickness) x 302 x 520 mm

Cut out dimensions:
· (W x D) 270 x 495–497 mm

Built-in depth:
· 106mm (201mm inclusive of drain valve)

Min thickness of worktop:
· 30 mm

* Minimum distance from
edge of hob to wall

Measurements in mm

ET375MA11E Domino deep fryer

$13,800

Features:
· touchSlider control
· 9 stages of power setting
· Variable temperature between 100–190ºC
· Basin capacity: min. 3L – max. 4L
· Indicator light
· LED cooking timer and display
· Safety time switch off
· Oil drainage outlet

Technical information:
· Total connected load: 2.5kW

Supplied accessories:
· Stainless steel frying basket
· Glass cover

Optional accessory:
· Connection set (HZ394301)

Appliance dimensions:
· (H x W x D) 227 (excl. glass thickness) x 302 x 520 mm
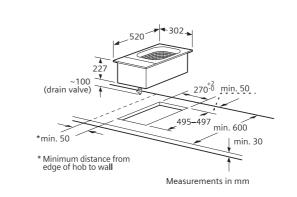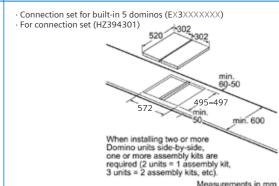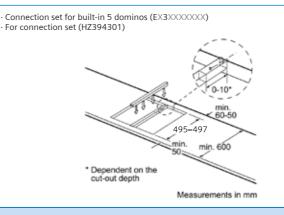
Cut out dimensions:
· (W x D) 270 x 495–497 mm

Built-in depth:
· 227 mm (327 mm inclusive of drain valve)

Min thickness of worktop:
· 30 mm

* Minimum distance from
edge of hob to wall

Measurements in mm

· Connection set for built-in 5 dominos (EX3XXXXXXX)
· For connection set (HZ394301)

When installing two or more
Domino units side-by-side,
one or more assembly kits are
required (2 units = 1 assembly kit,
3 units = 2 assembly kits, etc).

Measurements in mm

· Connection set for built-in 5 dominos (EX3XXXXXXX)
· For connection set (HZ394301)

* Dependent on the
cut-out depth

Measurements in mm

· Connection set for built-in 5 dominos (EX3XXXXXXX)
· For connection set (HZ394301)

When installing two or more
Domino units side-by-side,
one or more assembly kits are
required (2 units = 1 assembly kit,
3 units = 2 assembly kits, etc).

Measurements in mm

ER511502P Domino LPG wok burner

$8,800

Features:
· Dual circuit wok burner
· Individual control of inner and outer flame
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in LPG
· Burner output: 5.6kW
· Total connected load: 0.6W

Supplied accessories:
· Cast iron wok ring support
· Espresso support

Optional accessory:
· Connection set (EZ394300)

Appliance dimensions:
· (H x W x D) 45(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
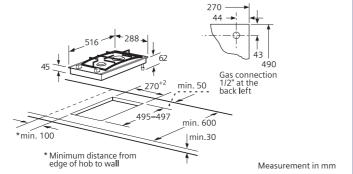· (W x D): 270 x 495– 497 mm

Min thickness of worktop:
· 30 mm

ER512502P Domino LPG double burner

$8,300

Features:
· 2 single circuit burners
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in LPG
· Burner output:
 - Front: 1.9kW - standard burner
 - Rear: 2.8kW - rapid speed burner
· Total: 4.7kW
· Total connected load: 0.6W

Supplied accessories:
· 1 cast iron pan support with rubber feet
· 2 burner caps

Optional accessory:
· Connection set (EZ394300)

Appliance dimensions:
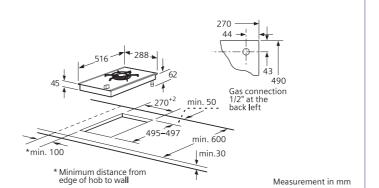· (H x W x D) 45(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
· (W x D): 270 x 495– 497 mm

Min thickness of worktop:
· 30 mm

ER511502W Domino town gas wok burner

$8,800

Features:
· Dual circuit wok burner
· Individual control of inner and outer flame
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in town gas
· Burner output: 4kW
· Total connected load: 0.6W

Supplied accessories:
· Cast iron wok ring support
· Espresso support

Optional accessory:
· Connection set (EZ394300)

Appliance dimensions:
· (H x W x D) 45(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
· (W x D): 270 x 495– 497 mm

Min thickness of worktop:
· 30 mm

ER512503W Domino town gas double burner

$8,300

Features:
· 2 single circuit burners
· One hand ignition
· Electrical spark ignition

Technical information:
· Preset in town gas
· Burner output:
 - Front: 2kW - standard burner
 - Rear: 2.9kW - rapid speed burner
 - Total: 4.9kW
· Total connected load: 0.6W

Supplied accessories:
· 1 cast iron pan support with rubber feet
· 2 burner caps

Optional accessory:
· Connection set (EZ394300)

Appliance dimensions:
· (H x W x D) 45(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
· (W x D): 270 x 495– 497 mm

Min thickness of worktop:
· 30 mm

270
44
516
288
62
45
43
490
Gas connection
1/2" at the
back left
270^{+2} min. 50
495–497   min. 600
*min. 100   min.30
* Minimum distance from edge of hob to wall
Measurement in mm

270
44
516
288
62
45
43
490
Gas connection
1/2" at the
back left
270^{+2} min. 50
495–497   min. 600
*min. 100   min.30
* Minimum distance from edge of hob to wall
Measurement in mm

270
44
516
288
62
45
43
490
Gas connection
1/2" at the
back left
270^{+2} min. 50
495–497   min. 600
*min. 100   min.30
* Minimum distance from edge of hob to wall
Measurement in mm

270
44
516
288
62
45
43
490
Gas connection
1/2" at the
back left
270^{+2} min. 50
495–497   min. 600
*min. 100   min.30
* Minimum distance from edge of hob to wall
Measurement in mm

EH515502E Domino 2-zone induction hob

$10,800

Features:
- touchControl
- 17 stages of power setting
- 2 induction cooking zones
- Booster function for both zones
- Automatic safety switch off
  - Pan recognition
  - Time limit
- Cooking timer and display
- 2 stages digital residual heat indicator for each zone:
  - LED "H" when zones are above 95°C
  - LED "h" when zones are above 65°C
- Childproof lock

Technical information:
- Cooking zone output / Diameter:
  - Front: 2.2kW with power booster 3.3kW / 210mm
  - Rear: 1.4kW with power booster 1.8kW / 150mm
- Total connected load: 3.6W

Optional accessory:
- Connection set (EZ394300)

Appliance dimensions:
- (H x W x D) 50.2(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
- (W x D): 270 x 495– 497 mm

Min thickness of worktop:
- 30 mm

Min ventilation space:
- 20 mm from back of cabinet to the wall
- 45 mm / 30 mm from the worktop to the top of drawer or oven respectively

More installation drawings on P.45

*min.55

* Minimum distance from edge of hob to wall

** Maximum depth

Measurement in mm

ET512502E Domino 2-zone radiant hob

$8,300

Features:
- 9 stages of setting
- 2 cooking zones
- 1 dual circuit zone at rear
- Indicator lights

Technical information:
- Cooking zone output:
  - Front: 1.2kW
  - Rear: 0.7kW and 1.8 kW
- Total connected load: 3kW

Optional accessory:
- Connection set (EZ394300)

Appliance dimensions:
- (H x W x D) 45(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
- (W x D): 270 x 495– 497 mm

Min thickness of worktop:
- 30 mm

*min.55

* Minimum distance from edge of hob to wall

Measurement in mm

ET510501E Domino BBQ griller

$10,800

Features:
- 9 stages of setting
- Stainless steel grilling trough
- Indicator lights
- Individual control of front and rear heating element
- Removable cast iron grill for easy cleaning
- Can be used as a water bath with water drainage

Technical information:
- Heating output: 1.4kW (front) / 1.4kW (rear)
- Total connected load: 2.8kW

Supplied accessory:
- Lava stone
- Glass cover

Optional accessory:
- Connection set (EZ394300)

Appliance dimensions:
- (H x W x D) 100(excl. glass thickness) x 288 x 516 mm

Cut out dimensions:
- (W x D): 270 x 495– 497 mm

Built-in depth:
- 100 mm (195 mm inclusive of drain valve)

Min thickness of worktop:
- 30 mm

*min.110

* Minimum distance from edge of hob to wall

Measurement in mm

- Connection set for dominos (EX51XXXXX)
- For connection set (EZ394300)

Measurement in mm

ET513501E Domino deep fryer

$11,300

Features:
- Variable temperature between 100–190°C
- Basin capacity: min. 3L – max. 4L
- Indicator light
- Oil drainage outlet

Technical information:
- Total connected load: 2.5W

Supplied accessories:
- Stainless steel frying basket
- Glass cover

Optional accessory:
  Connection set (EZ394300)

Appliance dimensions:
  (H x W x D) 230(excl. glass thickness) x 288 x 516 mm
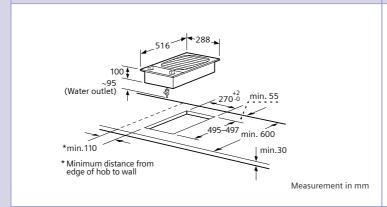
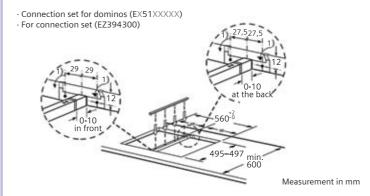**Cut out dimensions:**
  (W x D): 270 x 495– 497 mm

Built-in depth:
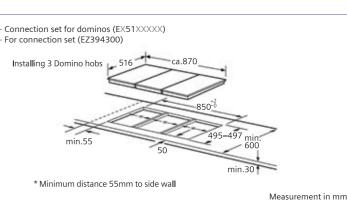 230mm (304mm inclusive of drain valve)

Min thickness of worktop:
  30 mm

- Connection set for dominos (EX51XXXXX)
- For connection set (EZ394300)

Measurement in mm

- Connection set for dominos (EX51XXXXX)
- For connection set (EZ394300)

Installing 3 Domino hobs

* Minimum distance 55mm to side wall

Measurement in mm

Rim ventilation

Models using rim ventilation have a stainless steel plate to cover the metal filter, this modern design is much easier to clean and the metal filter can also be put into dishwasher directly. Also, due to the small suction area, a very high air flow speed can be achieved on the 4 borders, the grease vapour can be filtered directly via a direct air passage and hence maximum extraction rate can be achieved.

Intensive setting with automatic reset facility

The intensive setting gives an extra boost to the extraction level – particularly useful when extra extraction is needed, for example stir frying. As the intensive setting is only required for a short period of time, the hood will automatically revert back to a lower speed setting after a few minutes.

Automatic run on

The automatic run on facility keeps the hood working for an additional 10 minutes, to help remove any lingering cooking odours.

The telescopic chimney hood brings more freedom when you cook

The stylish telescopic chimney hood allow more space at your kitchen for a perfect kitchen fitting. Besides, it also provides the maximum flexibility when cooking. When you are using the rear cooking zone, the chimney hood can just rest on its ordinary position for optimal performance. When you use the front cooking zone, the canopy can be extended from 43cm to 65cm, the filter area significantly increases to cater for all the cooking zones.

Dimmer light function

Thanks to the dimmer light function you can set the brightness of the hood to provide atmospheric lighting in the kitchen. When the light is switched on, it does not shine at its maximum strength straight away, but builds up gradually. Similarly when you switch the light off, the light gradually fades away.

Saturation indicators

If the hood's filters become saturated with grease, the hood extraction performance will deteriorate. So, in order to ensure that the hood always works as efficiently and safely as possible, the hood will automatically advise you when the filters need cleaning.

LF359BA80 180cm island chimney hood

$45,300

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic touchControl with LED display
· Operation from two sides
· Automatic run on time for 15 min
· Automatic reset facility on intensive setting
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 1800m³/h max.
· Total connected load: 0.76kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 6 dishwasher-proof metal filters
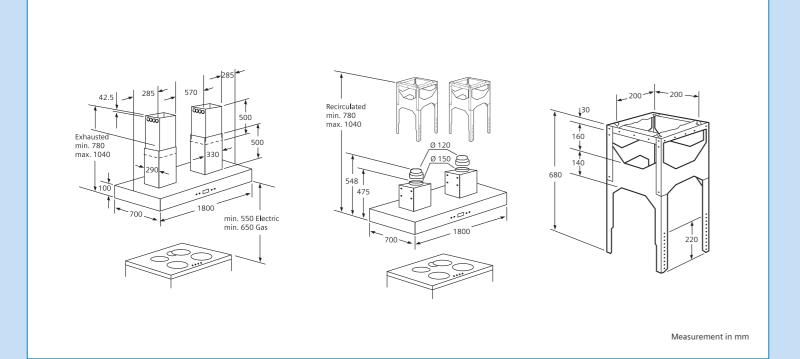
Optional accessory:
· Recirculating kit (LZ54250)

Appliance dimensions:

Exhaust and recirculate air height:
· (H x W x D) 780– 1040 x 1800 x 700 mm

Measurement in mm

LF257BA80 120cm island chimney hood

$28,800

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic touchControl with LED display
· Operation from two sides
· Automatic run on time for 10 min
· Automatic reset facility on intensive setting
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 820m³/h max.
· Total connected load: 0.38kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 4 dishwasher-proof metal filters

**Optional accessory:**
· Recirculating kit (LZ54550)

Appliance dimensions:

Exhaust and recirculate air height:
· (H x W x D) 780– 1040 x 1200 x 700 mm

Measurement in mm

LC259BA60 120cm wall mounted chimney hood

$19,800

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic low lift push buton control with LED display
· Dimmer light function
· Automatic run on time for 10 min
· Automatic reset facility on intensive setting
· Rim ventilation
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 1100m³/h max.
· Total connected load: 0.44kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 2 dishwasher-proof metal filters

Optional acessory:
· Recirculating kit (LZ52450)

· **Appliance dimensions:**
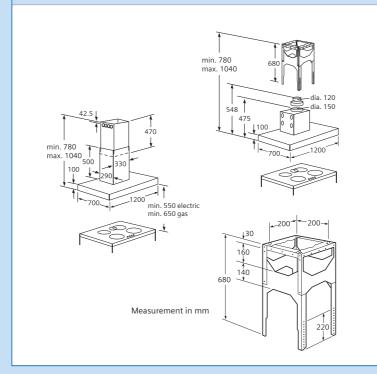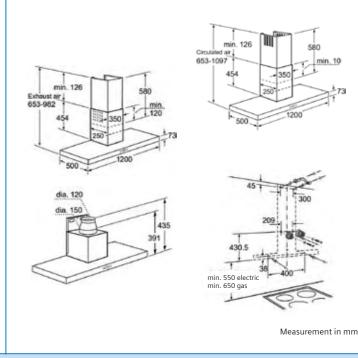
Exhaust air height:
· (H x W x D) 653– 982 x 1200 x 500 mm

Recirculate air height:
· (H x W x D) 653– 1097 x 1200 x 500 mm

Measurement in mm

LC957AA70 90cm telescopic wall mounted chimney hood

$25,800

Features:
· Telescopic design provides more headroom
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic touchControl with LED display
· Dimmer light function
· Automatic run on time for 10 min
· Automatic reset facility on intensive setting
  Saturation indicator for metal filter

· **Technical information:**
· Extraction capacity: 720m³/h max.
· Total connected load: 0.295kW
  Tube connection diameter: 120 or 150mm

· **Supplied accessory:**
  4 dishwasher-proof metal filters

· **Optional accessory:**
  Recirculating kit (LZ51605)

Appliance dimensions:
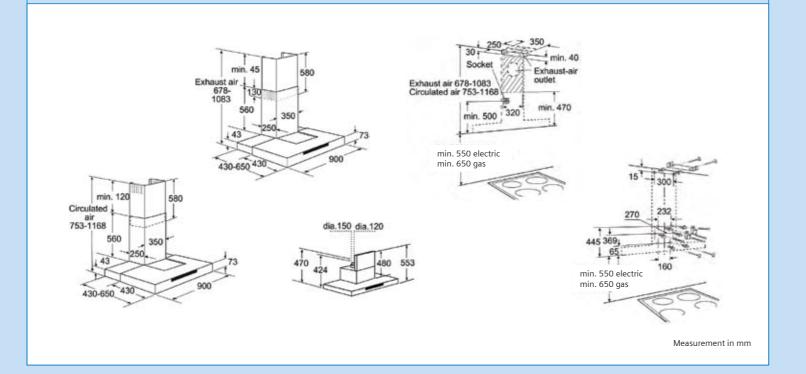
· **Exhaust air height:**
  (H x W x D) 678–1083 x 900 x 430–650 mm

· **Recirculate air height:**
  (H x W x D) 753–1168 x 900 x 430–650 mm

Measurement in mm

LC956KA60 80cm inclined wall mounted chimney hood

$23,800

Features:
· Inclined design provides more headroom
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic low lift push button control
· Automatic run on time for 5 min
· Automatic reset facility on intensive setting
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 700m³/h max.
· Total connected load: 0.29kW
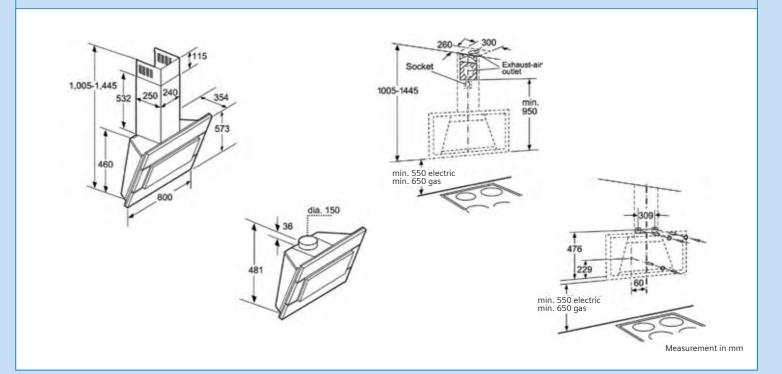· Tube connection diameter: 150mm

Supplied accessory:
· 2 dishwasher-proof metal filters

Optional accessory:
· Recirculating kit (LZ55050)

Appliance dimensions:

Exhaust and recirculate air height:
· (H x W x D) 1005–1445 x 800 x 354 mm

Measurement in mm

LC959BA60 90cm wall mounted chimney hood

$14,800

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic low lift push button control with LED display
· Dimmer light function
· Automatic run on time for 10 minutes
· Automatic reset facility on intensive setting
· Rim ventilation
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 1100m³/h max.
· Total connected load: 0.415kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 2 dishwasher-proof metal filters

· **Optional acessory:**
· Recirculating kit (LZ52450)

· **Appliance dimensions:**
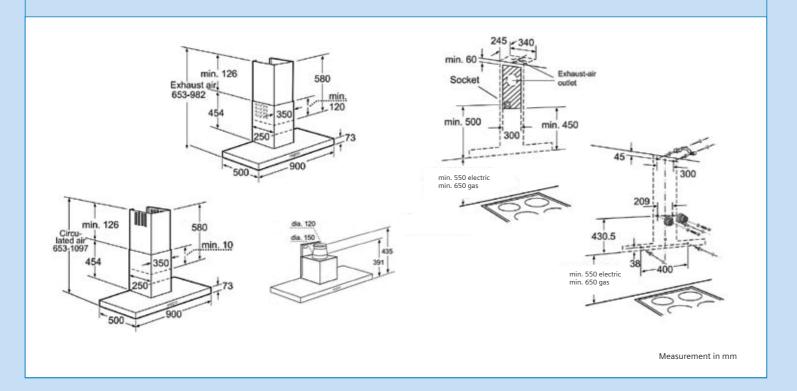
Exhaust air height:
· (H x W x D) 653–982 x 900 x 500 mm

Recirculate air height:
· (H x W x D) 653–1097 x 900 x 500 mm

Measurement in mm

LC959WA60 90cm wall monted chimney hood

$9,800

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic low lift push buton control with LED display
· Dimmer light function
· Automatic run on time for 10 min
· Automatic reset facility on intensive setting
· Saturation indicator for metal filter

Technical information:
· Extraction capacity: 1100m³/h max.
· Total connected load: 0.415kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 2 dishwasher-proof metal filters

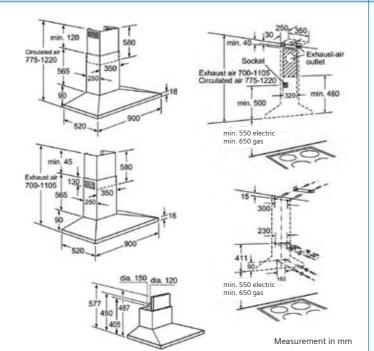**Optional acessory:**
· Recirculating kit (LZ51605)

· **Appliance dimensions:**

Exhaust air height:
· (H x W x D) 700–1105 x 900 x 520 mm

Recirculate air height:
· (H x W x D) 775–1220 x 900 x 520 mm

Measurement in mm

LC957BC20 90cm walll mounted chimney hood

$8,800

Features:
· Exhaust and recirculate air operation
· 3 speed levels
· Mechanical control
· On/Off light switch

Technical information:
· Extraction capacity: 830m³/h max.
· Total connected load: 0.29kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 3 dishwasher-proof metal filters

Optional accessory:
· Recirculating kit (LZ51850)

Appliance dimensions:
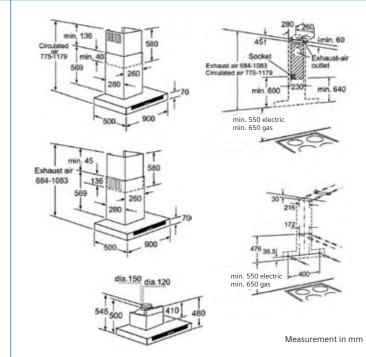
Exhaust air height:
· (H x W x D) 684–1083 x 900 x 500 mm

Recirculate air height:
· (H x W x D) 775–1179 x 900 x 500 mm

Measurement in mm

LI46630 60cm telescopic hood

$6,300

LI46930 90cm telescopic hood

$7,300

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic control with LED display
· Slide switch permanent control
· Saturation indicator for metal filter
· Standard delivery without panel

Technical information:
· Extraction capacity: 720m³/h max.
· Total connected load: 0.24kW
· Tube connection diameter: 120 or 150mm

Supplied accessory:
· 2 dishwasher-proof metal filters

Optional acessories:
· Stainless steel handle with brand logo (LZ46050)
· Recirculating kit (LZ45500)

Appliance dimensions:
· (H x W x D) 470 x 594 x 293 mm

Features:
· Exhaust and recirculate air operation
· 3 speed levels + 1 intensive setting
· Electronic control with LED display
· Slide switch permanent control
· Saturation indicator for metal filter
· Standard delivery without panel

Technical information:
· Extraction capacity: 720m³/h max.
· Total connected load: 0.26kW
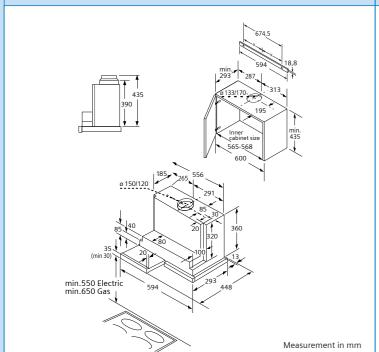· Tube connection diameter: 120 or 150mm
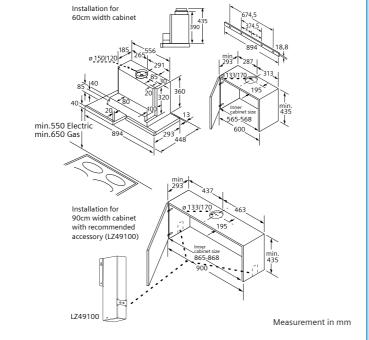
Supplied accessory:
· 4 dishwasher-proof metal filters

Optional acessories:
· Stainless steel handle with brand logo (LZ49050)
· Recirculating kit (LZ45500)
· Installation set for 90cm wall unit incl. 2 mounting brackets template (LZ49100)

Appliance dimensions:
· (H x W x D) 475 x 894 x 293 mm

Measurement in mm

Installation for 60cm width cabinet

Installation for 90cm width cabinet with recommended accessory (LZ49100)

Measurement in mm

#					
1	Telescopic rail		HZ338356	$2,000	HB36A1560S HB23AB520W
2	ecoClean set		HZ329027	$2,000	HB33A2550S
			HZ329028	$2,000	HB36A1560S
3	Connection set (Installed under hobs)		HZ394301	$700	ER326AB90L ER326BB90L EH375ME11E ET375MF11E ET375MU11E ET375MA11E
4	Connection set		EZ394300	$700	ER511502P ER512502P ER511502W ER512503W EH515502E ET512502E ET510501E ET513501E
5	Installation set for LI46930 installed in a 90cm wall unit		LZ49100	$600	LI46930
6	Stainless steel handles with brand logo		LZ46050	$600	LI46630
			LZ49050	$600	LI46930
7	Recirculating kits		LZ54250	$600	LF359BA80
			LZ54550	$1,000	LF257BA80
			LZ52450	$600	LC259BA60
			LZ51605	$600	LC957AA70
			LZ55050	$600	LC956KA60
			LZ52450	$600	LC959BA60
			LZ51605	$600	LC959WA60
			LZ51850	$600	LC957BC20
			LZ45500	$700	LI46630, LI46930

Installation for 90cm width cabinet with recommended accessory (LZ49100)

LZ49100

LZ49050

Refrigerator

Clever design, first-class quality and environmental-friendly operation. That's the backbone of our approach to everything we create, from the smallest built-under model to our stunning side-by-side refrigerator.
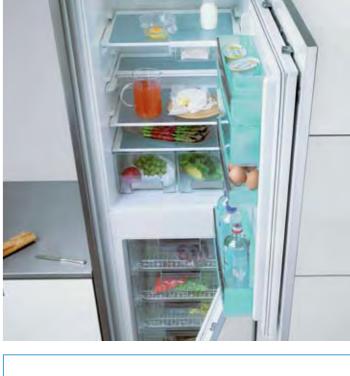
Environmental pledge

All Siemens cooling appliances are built using recyclable plastics, and all our models are HFC and CFC free. We have always aimed for the lowest possible energy consumption. The whole built-in cooling range is now certified with HK grade 1 energy label and they also attained EU energy grading A or A+. An "A" rating uses 20% less energy than a "B" rated appliance. This saves you money and helps the environment too.

Super function

Adding warm or new food to refrigerator can lead to an increase in the internal and food temperatures. By switching on the super cool or super freeze function before you go shopping ensures fast and safe storage of food added to the fridge or freezer, without affecting the temperature of food already in the refrigerator.

Flush folding hinge

Most models in the range feature flush folding hinge door design that enables quick and easy fitment of the furniture door, without the need for extra drilling. This hinge design holds a door weight of up to 45kg, gives an increased door opening angle of 115°, and features automatic door closing at an angle of less than 20°.

Humidity control vegetable container

The humidity control panel is found on most of our cooling appliances. This clever piece of technology alters the humidity of the vegetable compartment to optimize the appearance and preservation of the food.

antiBacteria

There's no hiding place for unwanted organisms in our refrigerators. The internal walls include a nautral antiBacteria system that lasts for the lifetime of the appliance.

KI38SA50IE Built-in 2-door refrigerator, bottom freezer

$16,800

Features:
· antiBacteria
· LED electronic digital temperature control & display of fridge and freezer section
· Flush folding hinge
· Door right mounted, reversible

Fridge section:
· Automatic defrost
· Interior ventilator
· Krypton top light
· 5 safety glass shelves of which 4 are height adjustable
· Multi-functional box
· 1 vegetable container with wary bottom and humidity control
· Large door trays with dairy compartment

Freezer section:
· Manual defrost
· Super freeze with automatic switch off
· Audible and visual alarm including memory function
· 3 transparent freezer drawers
· Freezing calendar

Technical information:
· Total net capacity: 284L
· Fridge net capacity: 221L
· Freezer net capacity: 63L
· Noise level: 38dB
· Annual energy consumption: 310kWh
· Freezing capacity (24hrs): 12kg
· Safe storage malfunction: 22hrs
· Total connected load: 0.12kW

Supplied accessories:
· 2 egg trays
· 1 ice cube tray with box
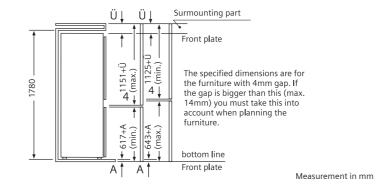
Appliances dimensions:
· (H x W x D) 1772 x 541 x 545 mm

Built-in dimensions:
· (H x W x D) 1780 x 560 x 560 mm

Air outlet min. 200cm²
545 541
1116
609
617
647
min. 560
min. 50
min. 560
1772
1780
Ventilation in plinth min. 200cm²

Ü Ü
Surmounting part
Front plate
1780
1151+Ü (max.)
1125+Ü (min.)
4 4
617+A (min.)
643+A (max.)
A A
bottom line
Front plate

The specified dimensions are for the furniture with 4mm gap. If the gap is bigger than this (max. 14mm) you must take this into account when planning the furniture.

* Socket on the side

Measurement in mm

KI38LA40IE Built-in 1-door refrigerator, top freezer

$14,800

Features:
· antiBacteria
· LED electronic temperature control of fridge section
· Flush folding hinge
· Door right mounted, reversible

Fridge section:
· Automatic defrost
· Interior ventilator
· 5 safety glass shelves of which 4 are height adjustable
· Multi-functional box
· 2 vegetable containers with wavy bottom and humidity control
· Large door trays with dairy compartment

Freezer section:
· Manual defrost
· Super freeze with automatic switch off

Technical information:
· Total net capacity: 280L
· Fridge net capacity: 244L
· Freezer net capacity: 36L
· Noise level: 37dB
· Annual energy consumption: 303kWh
· Freezing capacity(24hrs): 3kg
· Safe storage malfunction: 18hrs
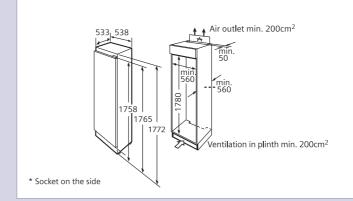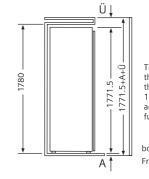· Total connected load: 0.12kW
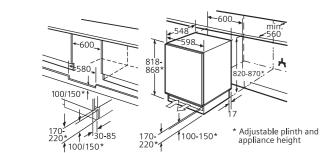
Supplied accessories:
· 2 egg trays
· 1 ice cube tray

Appliances dimensions:
· (H x W x D) 1772 x 538 x 533 mm

Built-in dimensions:
· (H x W x D) 1780 x 560 x 560 mm

Air outlet min. 200cm²
533 538
1758
1765
1772
min. 560
min. 50
min. 560
1780
Ventilation in plinth min. 200cm²

Ü
1780
1771.5
1771.5+A+Ü
A
bottom line
Front plate

The specified dimensions are for the furniture with 4mm gap. If the gap is bigger than this (max. 14mm) you must take this into account when planning the furniture.

* Socket on the side

Measurement in mm

KU15RA50 Built-in fridge

$10,300

EU Energy Efficiency A+

ANTI BACTERIA

Features:
· antiBacteria
· Interior temperature control
· Flush folding hinge
· Door right mounted, reversible

Fridge section:
· Automatic defrost
· 4 safety glass shelves of which 3 are height adjustable
· 1 vegetable container
· Door shelves with dairy compartment
· Bottle grid

Technical information:
· Net capacity: 141L
· Noise level: 38dB
· Annual energy consumption: 118kWh
· Total connected load: 0.09kW

Supplied accessory:
· 1 egg tray
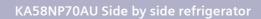
Appliance dimensions:
· (H x W x D) 818-868 x 598 x 548 mm

Built-in dimensions:
· (H x W x D) 820-870 x 600 x 560 mm

*Adjustable plinth and appliance height

*Please reserve buffer due to possible uneven flooring.
**Socket on the side

Measurement in mm

KA58NP70AU Side by side refrigerator

$19,800

EU Energy Efficiency A

noFrost

Features:
· No frost
· antiFingerprint stainless steel door
· Large operation front panel
· Electronic digital temperature control & display
· Integrated water filter
· Automatic ice maker
· Ice and water dispenser
· Illuminated dispenser section
· Door open warning tone

Fridge section:
· Multi-airflow system
· Interior ventilator
· Super cool function
· Cool fresh compartment for best storage of fish, meat & vegetable
· 2 transparent drawers
· 3 safety glass shelves of which 2 are height adjustable
· 1 bottle rack
· Large door trays with dairy compartment

Freezer section:
· Super freeze function
· 3 safety glass shelves of which 2 are height adjustable
· 2 freezer drawers
· Tilted door trays

Technical information:
· Total net capacity: 500L
· Fridge net capacity: 330L
· Freezer net capacity: 170L
· Noise level: 45dB
· Annual energy consumption: 522kWh
· Freezing capacity (24hrs): 10kg
· Safe storage malfunction: 5hrs
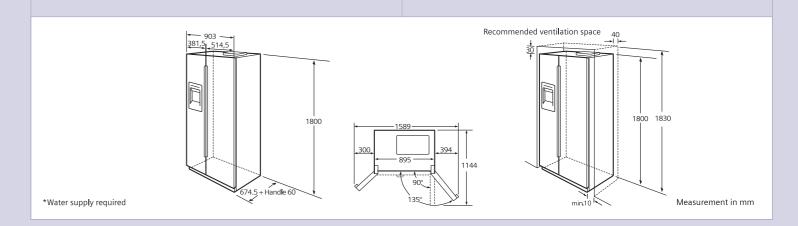· Total connected load: 0.3kW

Supplied accessories:
· 1 egg tray with handle

Appliances dimensions:
· (H x W x D) 1800 x 903 x 735 mm

Recommended ventilation space

*Water supply required

Measurement in mm

KS38RA95 Freestanding fridge

$15,300

Features:
· Stainless steel
· antiBacteria
· Automatic defrost
· LED electronic digital temperature control & display
· Super cool function
· High door design
· Interior ventilator
· Door open aid
· Krypton top light
· 7 safety glass shelves of which 6 are height adjustable
· Multi-functional box
· 1 vegetable container with humidity control
· Door shelves with dairy compartment
· Clip on bottle rack
· Door left hinged, reversible

Technical information:
· Net capacity: 355L
· Noise level: 39dB
· Annual energy consumption: 144kWh
· Total connected load: 0.09kW
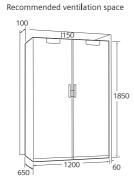
Supplied accessory:
· 2 egg trays

Optional accessory:
· Connection set (KS12Z595)

Appliances dimensions:
· (H x W x D) 1850 x 600 x 650 mm

EU Energy Efficiency **A+**

Side by side combination of KS38RA95 and GS32NA91

GS32NA91 Freestanding freezer

$18,300

Features:
· Stainless steel
· Frost free
· LED electronic digital temperature control & display
· Super freeze function
· High door design
· Multi-Alarm-System with memory function and door open warning tone
· Freezer light
· Door open aid
· 3 hinged freezer compartments
· 5 freezer drawers, including 1 Big Box
· Freezing calendar
· Door right hinged, reversible

Technical information:
· Net capacity: 247L
· Noise level: 43dB
· Annual energy consumption: 345kWh
· Freezing capacity(24hrs): 20kg
· Safe storage malfunction: 24hrs
· Total connected load: 0.09kW
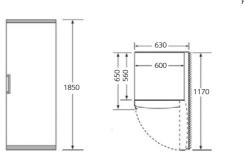
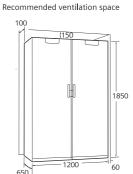**Supplied accessories:**
· 2 cold accumulators
· 1 ice cube tray

Optional accessory:
· Connection set (KS12Z595)

Appliances dimensions:
· (H x W x D) 1850 x 600 x 650 mm

EU Energy Efficiency **A+**

noFrost

Side by side combination of KS38RA95 and GS32NA91

Recommended ventilation space

100
150
630
600
1850
1170
560
650
1850
650
1200
60

Measurement in mm

Recommended ventilation space

100
150
630
600
1850
650
560
1170
1850
650
1200
60

Measurement in mm

$21,800

Wine Cooler

Why not preserve your vintage wines with the Siemens wine cooler. It holds up to 32 bottles at the preferred temperature and gives you the cellar you've always wanted . The tinted frameless glass door with matching stainless steel handle gives your kitchen sophistcated look.

Features:
· touchLight - interior light activated by touch sensitive handle
· Electronically regulated LED control panel
· antiBacteria
· Super cool function
· UV protected tinted glass door with stainless steel handle
· Four shelves with contoured bottle racks for vibration free storage
· One flat glass shelf for small bottles or party food
· Left-hinged door only

Technical information:
· Net capacity: 149L
· Storage:
  - 32 bottles (0.75L)
  - 28 bottles (1L)
· Adjustable temperature from 6– 14°C
· Average humidity: 70%
· Noise level: 37dB
· Annual energy consumption: 146kWh
· Total connected load: 0.09W

Appliance dimensions:
· (H x W x D) 874 x 538 x 542 mm
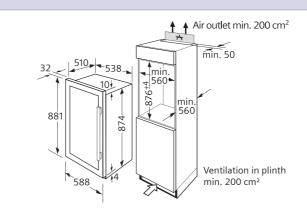
Frame dimensions:
· (H x W X D) 881 x 588 x 32 mm

Built-in dimensions:
· (H x W X D) 876 x 560 x 560 mm

Measurement in mm

70

71

Dishwasher beats manual dishwashing

Contrary to popular belief, using a dishwasher is considerably more efficient than doing dishes by hand. Dishwashing machines consume significantly less water, detergent and electricity. The machines of the speedMatic series from Siemsn require only 10 litres of water per cycle – as opposed to about 40 litres for manual dishwashing. This saves you about 6,600 litres of water per year.

Our new generation of dishwashers not only bring you even more of the flexibility, versatility and innovation you've come to expect from Siemens, but also set new standards in low water and energy consumption.

The best result - not only in terms of cleanliness:

Thanks to state-of-the-art sensor technology and additional innovative solutions, speedMatic dishwashers save a great deal of water and energy. That is why they carry the AAA energy label for best energy efficiency, optimum cleaning efficency and outstanding drying efficiency.

EU Energy Efficiency	Cleaning Class	Drying Class
A	A	A

Saves water and energy - water consumption: 10L

Water consumption was reduced to 10 litres for the eco programme in 60-cm dishwashers. That means: less water has to be heated. This not only saves water, but also electricity. One thing, however, remains unchanged - the perfect dishwashing result.

10 L
Water

Maximum flexibility - the varioFlexPlus baskets

The innovative premium racks offer a completely new kind of comfort and maximum flexibility in loading the upper and lower racks. For example, thanks to the glass rack up to twelve wine glasses can be safely stacked on the lower rack and up to six wine glasses on the upper rack. In addition, up to six rows of prongs can be folded in the upper and lower racks to make room for pots. And since the depth of the racks has been increased by 4 cm, there is now room for one more table setting.
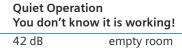
varioFlexPlus

Whisper-soft dishwasher

Thanks to their special sound insulation. Siemens dishwashers are particularly quiet. The innovative pump which pushes the water out of the machine recognises how much water there is left in the dishwasher. It turns off when all the water has been removed. This eliminates unpleasant pump noises at the end of the programme cycle. The most silent Siemens machines work at no more than 41 dB - which makes them quieter than a computer.

Super silent

Quiet Operation
You don't know it is working!

42 dB	empty room
44 dB	whispering
47 dB	
49 dB	
52 dB	
54 dB	
57 dB	Conversation

Special-designed door catch

The clever design of the door catch and precision engineering of the spring pressure means that the door can be securely closed with the minimum of effort allowing for virtually automatic door closing.

14 place setting available:
thanks to the third loading level, the varioDrawer

The varioDrawer is an additional loading level. Contrary to conventional cutlery basket, its specific shape provides not only room for cutlery but also for soup ladles, salad servers and even small dish parts such as espresso cups. And since there is no longer any need for a cutlery basket in the bottom rack, you can now load one more table setting. Together with the deepened upper basket, speedMatic can accomadate 14 table settings in total.

varioDrawer

aquaSensor

The aquaSensor uses light sensor to measure the turbidity of the rinsing water. "Clean" rinsing water can be transferred to the next rinse bath and water consumption can be reduced by 3-6 litres.

aquaSensor

aquaVario

Using the technology of the aquaSensor and the pump, the dishwasher automatically regulates the pressure from the spray arms according to the soiling of the wash load and the programme you have selected. For delicate china and glass the spray arm pressure is lowered and the revolutions of the spray arm is slowed down enabling delicate handling of the wash load whilst still maintaining an 'A' cleaning performance. For an intensive wash this process is reversed where more pressure and a hotter wash is required to clean stubborn stains.

aquaVario

automatic programme 45°C - 65°C

The automatic dishwashers from Siemens use state-of-the-art sensor technology to achieve perfect cleaning results. After pressing the automatic programme, the aquaSensor monitors the soiling of the water and controls the amount and time of the water supply as well as the cleaning temperature to achieve a perfect result while consuming as little energy and water as possible.

Wavy spray arm

The alternately rotating spray arms to the upper and lower baskets ensures that water and energy are used efficiently. What's more, the curved spray arms have been fitted with holes pierced at various angles to direct water to all areas of the internal cavity.

Baking tray spray head

Larger items such as baking trays and oven shelves can be washed simply by removing the upper basket and attaching the spray head at the inner back.

rackMaticPlus basket

The new rackMaticPlus basket allows the top basket to be adjusted by three levels, even when fully loaded. The new system allows dishes as large as 30cm dia. to be placed at the lower basket, adding flexibility to load pots and large Chinese-style utensils.

rackMatic

Gentle at the top, high pressure at the bottom: the intensiveZone

Go ahead and clean the heavily soiled pots and pans along with fragile glasses. Engaging the intensive-Zone generates 20% more spray pressure and a higher temperature in the lower rack in all programmes - which easily takes care of even the most stubborn soiling. On the other hand, this does not impact the programme you have selected on the upper rack and fragile dishes continue to be cleaned gently. Therefore, a perfect dishwashing result is guarnateed even for mixed loads.

intensiveZone

Hygiene function

During the final rinse the water temperature will be raised to as high as 70°C, also there will be an additional heating period started during the cleaning phase. The hygiene function removes 99.9% of bacteria and germs and particularly suitable for cleaning baby bottles or cutting boards.

Hygiene

Half load

No need to wait for a full load, the half load option does what it says, washing half a load with no restrictions of where to stack your dishes, plus it saves up to 20% in water and 10% in energy whilst maintaining an 'A' rated wash performance. Perfect for smaller households or when you are in a hurry.

$\frac{1}{2}$
Half Load

varioSpeed

If you want the job done even faster, select a programme and then simply press the varioSpeed key. That is all it takes to reduce the cycle time by up to 50%* with an optimum dishwashing result.
The remaining time indicator immediately shows the halved time. In the end you will always have an optimum dishwashing result: your dishes will get perfectly clean - and dry at the same time.

varioSpeed

Three plus filter system

Our easy to remove and clean filter system comes in three parts: a fine micro-filter, fine filter and coarse filter.
With 50% more surface area between them, they allow up to 15% more water to circulate through the system.
These extra amount have the cleaning power of over 50 baths of water.

infoLight

Because our dishwashers are so quiet it's sometimes difficult to know when the cycle has finished. However, on certain models we've developed an infoLight. A red light that shines on your kitchen floor when running, but goes out when the washing and drying cycle is over.

SN56T590EU 60cm built-in dishwasher

$13,800

EU Energy Efficiency A
Cleaning Class A
Drying Class A

iF product design award 2009

Features:
· 14 place settings
· 6 programmes:
  - Auto 65–75°C
  - Auto 45–65°C
  - Auto 35–45°C
  - Eco 50°C
  - Quick 45°C
  - Pre-rinse
· varioSpeed function
· Half load function
· Hygiene function
· intensiveZone
· aquaSensor
· Heat exchanger
· aquaStop anti-flood system
· Top edge operation and touchControl button
· Front panel text display for remaining time and washing progress indicator
· 24-hour delay start timer
· rackMatic Plus basket
· varioFlex Plus basket system
· varioDrawer
· Control panel lock and door lock
· Does not include door panel

Technical information:
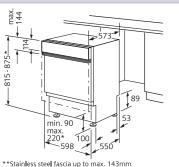· Consumption rates (Economy 50°C programme)
  - Water:10L
  - Electricity: 0.98kW/h
· Noise level: 41dB
· Total connected load: 2.3kW

Appliance dimensions:
· (H x W x D) 815–875 x 598 x 573 mm

Built-in dimensions:
· (H x W x D) 820–860 x 600 x 600 mm

**Stainless steel fascia up to max. 143mm
*Because of height-adjustable screw feet:
  when appliance height is 815, base height is 90-160mm
  when appliance height is 875, base height is 150-220mm

Measurement in mm

SN66T090EU 60cm fully integrated dishwasher

$14,800

EU Energy Efficiency A
Cleaning Class A
Drying Class A

Features:
· 14 place settings
· 6 programmes:
  - Auto 65–75°C
  - Auto 45–65°C
  - Auto 35–45°C
  - Eco 50°C
  - Quick 45°C
  - Pre-rinse
· varioSpeed function
· Half load function
· Hygiene function
· intensiveZone
· aquaSensor
· Heat exchanger
· aquaStop anti-flood system
· Top edge operation and touchControl button
· Remaining time and washing progress indicator
· 24-hour delay start timer
· rackMatic Plus basket
· varioFlex Plus basket system
· varioDrawer
· infoLight
· Control panel lock and door lock
· Does not include door panel

Technical information:
· Consumption rates (Economy 50°C programme)
  - Water: 10L
  - Electricity: 0.98kWh
· Noise level: 44dB
· Total connected load: 2.3kW

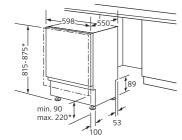**Appliance dimensions:**
· (H x W x D) 815–875 x 598 x 550

Built-in dimensions:
· (H x W x D) 820–860 x 600 x 600 mm

* Because of height-adjustable screw feet:
  when appliance height is 815, base height is 90-160mm
  when appliance height is 875, base height is 150-220mm
** Please reserve buffer due to possible uneven flooring.

Measurement in mm

SF64T353EU 45cm fully integrated dishwasher

$12,300

EU Energy Efficiency A
Cleaning Class A
Drying Class A

Features:
· 9 place settings
· 4 programmes:
  - Auto 55–65°C
  - Eco 50°C
  - Quick 45°C
  - Prerinse
· varioSpeed function
· aquaSensor
· Heat exchanger
· aquaStop anti-flood system
· Remaining time indicator
· 19-hour delay start timer
· rackMatic upper basket
· varioFlex basket system
· infoLight
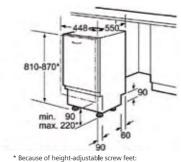· Baking tray spray head
· Does not include door panel

Technical information:
· Consumption rates (Economy 50°C programme)
  - Water: 11L
  - Electricity: 0.8kW/h
· Noise level: 47dB
· Total connected load: 2.3kW

Appliance dimensions:
· (H x W x D) 810–870 x 448 x 550 mm

Built-in dimensions:
· (H x W x D) 820–860 x 450 x 600 mm

* Because of height-adjustable screw feet:
  when appliance height is 810, base height is 90-160mm
  when appliance height is 870, base height is 150-220mm
** Please reserve buffer due to possible uneven flooring.

Measurement in mm

Laundry
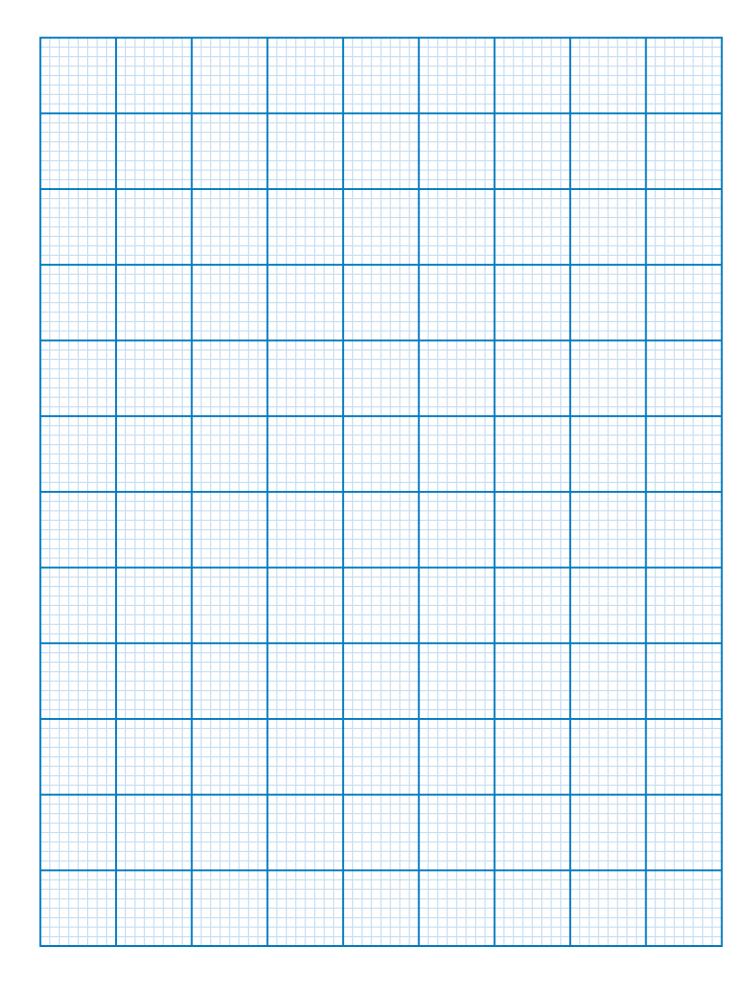
A combination of aesthetically pleasing design with ground breaking innovation, they truly take the humble chore of washing clothes into a whole new dimension.

WDI1641HK Built-in washer dryer

$14,800

EU Energy Efficiency	A
Washing Class	A
Spinning Class	A

Features:
- Fully electronic control
- 5kg washing load, 2.5kg drying load
- Spin speed selection from 600–1600 rpm
- Washing temperature from cold -90°C
- 12 washing programmes
- 2 drying programmes
- 2 drying controls
  - sensorDry drying control
  - Drying time selection
- Quick wash button
- aquaSecure plus water protection
- Remaining time indicator and delay timer up to 24hrs
- LED programme status indicator
- Imbalance control
- Foam detection
- Special woolen programme

Technical information:
- Porthole hinged on the left
- Total connected load: 2.3kW

Appliance dimensions:
- (H x W x D) 820 x 595 x 560 mm

For your planning notes.

Siemens offers a wide selection of the latest appliances.

Washing & Drying

Dishwasher

Cooling

Consumer Products

Water Heater

Cookerhood

We won't let you down
When you buy any Siemens domestic appliance you can relax because you have purchased a high specification appliance from one of Germany's most respected manufacturers.
Domestic appliance from Siemens demonstrates the highest standards for innovation, quality and reliability. For years, Siemens has enjoyed an excellent reputation with the majority of domestic appliances buyers in Europe and Germany. It is no coincidence that Siemens is rank number one in German households and is top of the European league in the built-in appliance sector.

Customer Care
We're always there should you need us. Our customer service provides quick and reliable assistance. Here at Siemens, we traditionally set the highest standards with our home appliances, and ensure our customer service provision is equally outstanding.

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Hong Kong Customer Service Hotline: 2565 6151
Macau Customer Service Hotline: 0800 030 (Macau local call only)

Siemens Showroom:
Shop G1, G/F, Baskerville House, 13 Duddell Street (22 Ice House Street), Central, Hong Kong
Tel: 2511 2323   Fax: 2802 8860   Email: siemens.hk@bshg.com

Your dealer will be able to provide you with reliable information.